



## Pumpkin Bars

*We have made these pumpkin bars for our staff meetings; they are simple to make and your family will love them.*

4 eggs  
2 cups sugar  
1 cup vegetable oil  
1 - 15 oz. can of pumpkin

Mix above in large bowl.

Sift the following, add to the mixture above, and stir:

2 cups flour  
2 tsp baking powder  
1 tsp baking soda  
½ tsp cloves  
½ tsp salt  
2 tsp cinnamon  
½ tsp ginger  
½ tsp nutmeg

Mix well and pour into greased and floured pans (12" x 18").  
Bake at 350 for 25-30 minutes.

### **FROSTING**

6 oz. cream cheese  
¾ cube butter  
1 tbsp cream or milk  
1 tsp vanilla  
4 cups powdered sugar

Beat cheese, butter, vanilla, and cream together until soft; then, add sugar until correct consistency to spread. Cut into 2" x 3" bars. These freeze well, too.



## April's Apple Walnut Stuffing

For the past 30 years, my mother and I split holiday cooking duties. I would take Thanksgiving and she would prepare Christmas dinner. Stuffing is the very first thing that I prepare in the morning of Thanksgiving and still one of my favorite holiday staples. The recipe below is as close as I can get to documenting my recipe. I hope you enjoy it!

### Ingredients

- 2 small onions diced
- 4 stalks celery diced
- 2/3 cup butter
- 2 cloves garlic, minced
- 1-1/2 teaspoons poultry seasoning or 1/2 teaspoon ground sage
- black pepper
- salt to taste
- 12 cups bread cubes
- 1/2 small apple, diced
- 1/2 cup chopped walnuts (optional)
- 3-4 cups chicken broth
- 2 tablespoons fresh parsley
- 1 tablespoon fresh herbs sage, thyme, rosemary

Stuff prepped bird cavities and roast in turkey. Stuffing will add cook time to the bird. Keep an eye on stuffing throughout roasting and cover with foil when crisp / brown. Instructions if cooking in casserole dish: Preheat oven to 350 F.

Melt butter and garlic in a large skillet over medium heat. Add onion, celery, and poultry seasoning (and rosemary if using). Cook over medium-low until tender (do not brown), about 10-12 minutes. Place bread cubes in a large bowl. Add onion mixture, parsley, apple, walnuts (optional) and fresh herbs. Pour broth over top until cubes are moist (but not soggy) and gently toss. You may not need all of the broth. Season with salt and pepper to taste. Place mixture in a serving dish and cover. Bake 35 minutes; uncover and bake an additional 10 minutes.



## Pumpkin Pie Cake

This recipe is a family favorite from our digital marketing partners, Dave & Shadra Bruce.

For the bottom layer, assemble:

- 1 box yellow cake mix (set aside 1 cup of mix)
- 1/3 cup margarine or butter, melted
- 1 egg, beaten

Blend ingredients together with fork until they are absorbed.

Press batter into the bottom of a greased 13"x9"x2" pan.

For the filling, assemble:

- 1 30-ounce can pumpkin
- 1 cup white sugar
- 1/2 teaspoon salt
- 3 eggs
- 2/3 cup evaporated milk
- 1 teaspoon cinnamon

Mix ingredients with a mixer set at medium speed. Pour filling over the bottom layer.

For the topping, assemble:

- 1 cup yellow cake mix that was set aside
- 1/2 cup white sugar
- 1/4 cup cold margarine or butter
- 1/2 teaspoon cinnamon
- 1 cup chopped nuts

Cut in ingredients together and sprinkle over top of filling.

Bake for 60 minutes at 350 degrees.