



Pumpkin Spice Cake

Ingredients:

1 Box of Duncan Hines Spice Cake Mix	4 eggs - not three
Vegetable oil-as directed on package	2 teaspoons of ground cinnamon
1 teaspoon of ground cloves	1teaspoon of nutmeg
1/4 cup cinnamon applesauce	1/2 teaspoon of vanilla
1 package of instant pumpkin pudding or vanilla pudding	

Preheat oven to 325 degrees

Mixing instructions:

- Add the dry ingredients to the applesauce; mix well in separate bowl; let sit
- Add eggs and oil into mixing bowl-eggs should be at room temp
- Add Spice cake mix and mix with eggs and oil
- Add applesauce and spices to wet cake mix; mix until well blended
- Check for taste

Baking:

- Spray pan with non-stick spray-NO FLOUR!
- You can use a bunt pan, round or square cake pan
- Pour batter into pans
- Bake at 320 degrees for 35-45 minutes-test with tooth pick

Cream Cheese Icing:

16 ounces of cream cheese, room temp	1 cup butter-2 sticks
1 teaspoon of vanilla	1 teaspoon of cinnamon & nutmeg
4 pounds of C&H powdered sugar	

Mix first 4 ingredients until smooth
 Slowly add powder sugar a pound at a time
 Mix until smooth and stiff
 To Stiff: add a little milk
 To Thin: add a little more powder sugar

Pumpkin Facts

- Pumpkins are a member of the gourd family, which includes cucumbers, honeydew melons, cantaloupe, watermelons and zucchini. These plants are native to Central America and Mexico, but now grow on six continents.
- The largest pumpkin pie ever baked was in 2005 and weighed 2,020 pounds.
- Pumpkins have been grown in North America for five thousand years. They are indigenous to the western hemisphere.
- In 1584, after French explorer Jacques Cartier explored the St. Lawrence region of North America, he reported finding "gros melons." The name was translated into English as "pompions," which has since evolved into the modern "pumpkin."
- Pumpkins are low in calories, fat, and sodium and high in fiber. They are good sources of Vitamin A, Vitamin B, potassium, protein, and iron.
- The heaviest pumpkin weighed 1,810 lb 8 oz and was presented by Chris Stevens at the Stillwater Harvest Fest in Stillwater, Minnesota, in October 2010.
- Pumpkin seeds should be planted between the last week of May and the middle of June. They take between 90 and 120 days to grow and are picked in October when they are bright orange in color. Their seeds can be saved to grow new pumpkins the next year.



Pumpkin & Mice Cheese Ball

Ingredients

1 container (8 oz) cream cheese spread
1 cups shredded Gouda or Colby cheese (8 oz)
1/4 cup chopped fresh chives
1/4 cup sliced drained sun-dried tomatoes in oil
1/4 teaspoon garlic powder
1/4 cup finely chopped fresh chives
In medium bowl, mix cream cheese spread and Gouda cheese until blended. Stir in chives, tomatoes and
Shape mixture into 1 large or 2 small balls or logs. Roll in chives. Wrap in plastic wrap.
Refrigerate at least 2 hours or until firm. Serve with Witches Brooms, Snake Rolls, or Bat Wings

Broom Stick Dough

2 1/4 cups of Bisquick
2/3 cup of milk
1 egg
Heat oven to 350 degrees
Stir bisquick mix, milk, & egg until it forms a dough.
Mold the dough with your hands and extra Bisquick or flour into:
Broom sticks, spider web, snakes, etc.
Bake 10-15 minutes or until golden brown

Pizza Cup Cakes/Cauldron

Use Broom Stick Dough
1/2 cup pizza sauce
1/4 cup mini pepperoni slices
1/2 cup shredded mozzarella cheese
Heat oven to 375 degrees
Spray muffin pan with cooking spray
Press dough into each muffin
In a small bowl, mix sauce, pepperoni & 1/4 cheese. Spoon about 2 Tablespoons Of mixture into dough lined cup, sprinkle With extra cheese
Bake about 16-18 minutes until brown

Savory Meatloaf Mice

2 pounds of ground beef or turkey
1/2 onion - chopped
1 Egg
1 Tablespoon of Worcestershire Sauce
3/4 cup bread crumbs
1/2 teaspoon garlic powder
1 large can of tomato sauce
1 small can each of sliced carrots & peas
1 package of shoe string potatoes
Salt & Pepper to taste

Preheat the oven to 350 degrees F (175 degrees C).
In a large bowl, add the ground beef, onion, egg, bread crumbs, Worcestersauce, garlic and 1/4 cup of tomato sauce. Reserve the rest.

Use your hands to mix until well mixed. Measure out 1/3 cupfuls of the meat mixture and mold. Shape into a point at one end and lengthen the body a bit by rolling between your hands.

Arrange your "rat" into a the remaining meat. shallow baking dish, and continue with Insert pieces of shoe string potatoes into the rounded end of the rats to make tails.

With remaining tomato sauce, pour over the rats in the dish

Bake for 30-45 minutes.

Carefully transfer the rats to a serving platter carefully add carrot ears, eyes tail and whiskers. Serve over rice or mashed potatoes