

Pumpkin Recipes by Food Storage Moms

Pumpkin Bread or Muffins

Ingredients:

4 eggs

2/3 cup butter-softened

1 teaspoon vanilla

1-1/2 cups sugar

3-1/2 cups whole wheat flour

2 teaspoons baking powder

1/2 teaspoon baking soda

3 teaspoons cinnamon

1/2 teaspoon salt

1 (15-ounce) can pureed pumpkin

3 bananas-overripe and mashed

12 ounces chocolate chips

Instructions:

Preheat the oven to 350 degrees. This recipe can make 2 large loaves or three dozen muffins. Cream all the wet ingredients and then slowly add the dry ingredients. Please do not over-mix or the bread or muffins will be tough. Stir in the chocolate chips. Grease the muffin tins or bread pans. Bake the bread for about 50-60 minutes. Bake the muffins for 25-30 minutes until a toothpick came out clean.

Pumpkin Chocolate Chip Cookies

Ingredients:

3 cups sugar

3 eggs

1-1/4 cups butter (softened)

29-ounce can of 100% pure pumpkin (*not pumpkin pie mix)

6 cups white flour or freshly ground hard white wheat

3 Teaspoons baking soda

1/4 teaspoon cream of tartar

3 Teaspoons cinnamon

1 teaspoon nutmeg

1-12-Ounce package chocolate chips (I like the dark mini chips)

Instructions:

Cream the sugar, eggs, butter and the canned pumpkin until blended.

Start adding the remaining ingredients, except the chocolate chips to the creamed mixture above. When totally blended slowly add the chocolate chips.

Drop by teaspoonful size scoops onto a greased cookie sheet. Bake @ 400 degrees for 10-12 minutes.

Pumpkin-Zucchini-Carrot Cookies

Ingredients:

3 cups sugar

3 eggs

1-1/4 Cups butter (softened)

29-Ounce can of 100% pure pumpkin (*not pumpkin pie mix)

1 cup raw grated carrots

1 cup raw grated zucchini

6 cups white flour or freshly ground hard white wheat

3 teaspoons baking soda

1/4 teaspoon cream of tartar

3 teaspoons cinnamon

1 teaspoon nutmeg

Instructions:

Cream the sugar, eggs, and butter and then add the canned pumpkin, carrots and zucchini until blended. Start adding the remaining ingredients and thoroughly mix. Then drop by teaspoonful size scoops onto a greased cookie sheet. Bake @ 400 degrees for 10-12 minutes.

Easy To Make Pumpkin Soup

Ingredients:

2 Tablespoons olive oil

2 Tablespoons freeze dried onion-not reconstituted or 1 whole onion peeled and chopped

1-inch chunk of ginger, peeled and chopped

3 cloves of garlic chopped or equal amount of garlic powder (I used garlic powder, one tablespoon)

2-15-ounce cans of pumpkin puree not the pie kind

4 Cups chicken broth

1/4 teaspoon cinnamon

Freshly grated nutmeg to taste

1-1/2 Cups whole milk, cream or half and half

Salt and pepper to taste

1/4 cup sugar-optional

Instructions:

1. In a medium size saucepan sauté the onion, ginger, and garlic in the olive oil until tender. Add the pumpkin puree, chicken broth, cinnamon, sugar and freshly grated nutmeg. You can use regular nutmeg to substitute the freshly grated nutmeg. Simmer all the ingredients for about 15-20 minutes. Gradually add the milk the last 5 minutes of cooking. Add salt and pepper to taste.