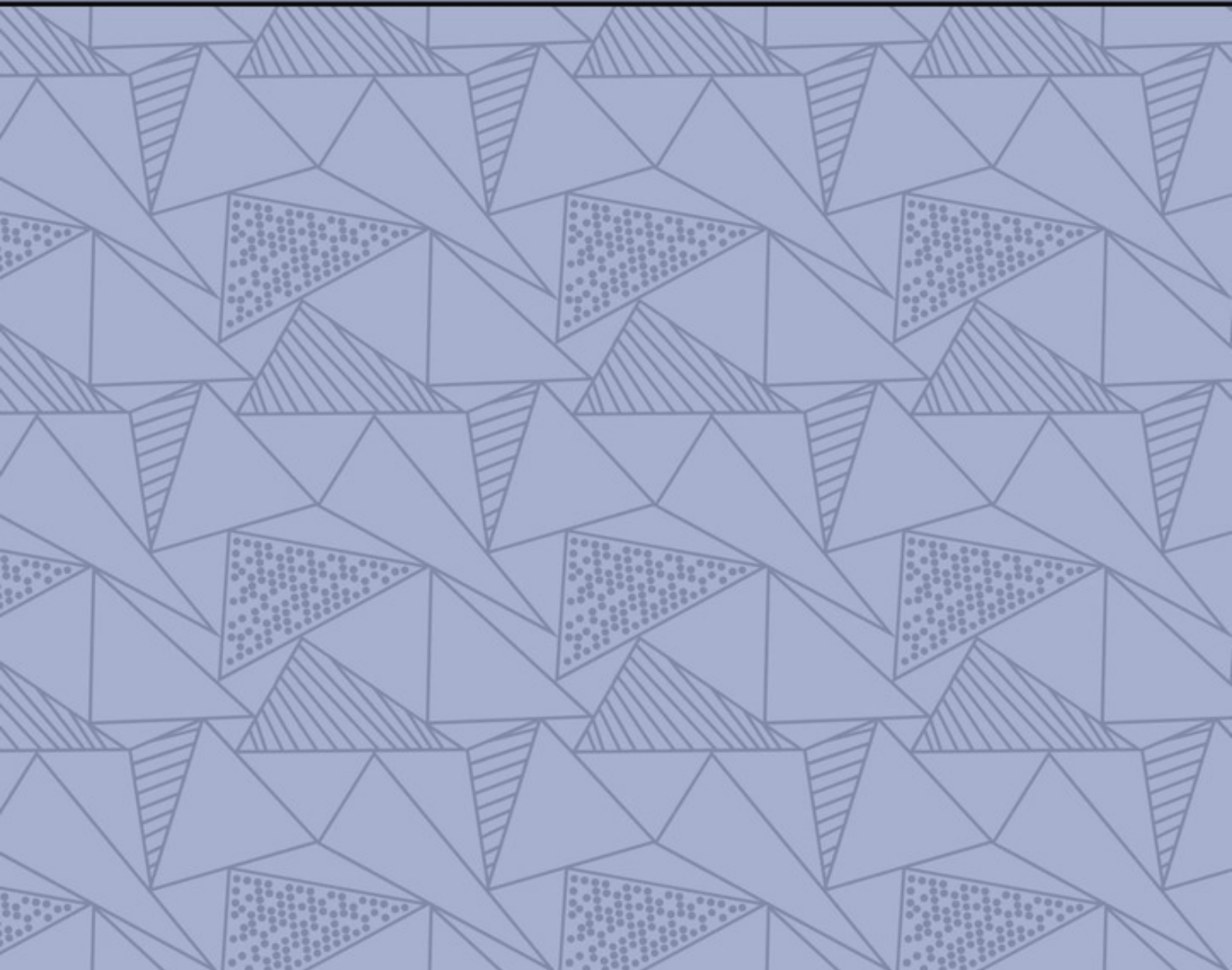


Baxi Nishant

Pumpkin Pies Recipes



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«Издательские решения»

Nishant B.

Pumpkin Pies Recipes / B. Nishant — «Издательские решения»,

ISBN 978-5-00-503398-7

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ISBN 978-5-00-503398-7

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ISBN 978-5-0050-3398-7

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Nishant Baxi

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Pumpkin Pie

3 eggs, slightly beaten

2 cups of pumpkin

1/2 cup of granulated sugar

1/2 cup of brown sugar

1/2 cup of corn syrup

1 teaspoon of vanilla

1 1/2 teaspoons of cinnamon

1/2 teaspoon of nutmeg

1/2 teaspoon of ginger

1/2 teaspoon of ground cloves

With mixer or blender, mix above ingredients. Pour into prepared pie crusts and bake at 350 for approximately 40 minutes. Makes two pies.

Pumpkin Pie Bars

1 (18 1/2 oz.) box of yellow cake mix

1/2 cup of butter or margarine, melted

4 eggs

1 (30 oz.) can of solid pack pumpkin (3 cups)

1 cup of sugar, divided

1/2 cup of light brown sugar (firmly packed)

2/3 cup of evaporated milk

1 1/2 teaspoons of cinnamon

1/2 cup of chopped walnuts

1/4 cup of butter or margarine, softened

Preheat oven to 350 degrees. Grease and flour a 13 x 9 inch baking pan. Remove 1 cup of the cake mix; reserve. In a small bowl, lightly beat 1 egg. In a large bowl, stir together remaining cake mix, melted butter and beaten egg. Press into prepared pan. In a large bowl, lightly beat remaining 3 eggs. Stir in pumpkin, 1/2 cup of the sugar, brown sugar, evaporated milk and cinnamon. Pour over cake mixture in pan. To the 1 cup cake mix, add remaining 1/2 cup sugar, walnuts and softened butter; mix until crumbly. Sprinkle over pumpkin mixture. Bake 50 to 60 minutes. Serve warm or cool.

Pumpkin Pie Cake

4 eggs

1 1/4 cups of sugar

1 large can of evaporated milk

1 teaspoon of cinnamon

1 (No. 303) of can pumpkin

Mix above ingredients and pour into an ungreased 13 x 9 inch pan. Sprinkle over top of this in layers: 1 package yellow cake mix, 1 stick oleo, melted; 1 cup chopped nuts. Bake 1 hour at 350 degrees or until knife comes out clean. Serve plain or with whipped cream topping.

Pumpkin Cheesecake Pie With Gingersnap Cookie Crust

1/2 cup of pecans
2 tablespoons of sugar
1 cup of gingersnap crumbs (from about 20 cookies)
5 tablespoons of unsalted butter, melted
1 lb. of cream cheese, room temperature 2/3 cup of brown sugar, packed
1/2 cup of sour cream, room temperature
1 cup of canned solid-pack pumpkin
3 eggs, room temperature
1 teaspoon of ground cinnamon Pinch of ground cloves
Pinch of ground ginger Pecan halves, for garnish

Preheat oven to 325 degrees. Place the 1/2 cup pecans and sugar in food processor and process until finely chopped, about 20 seconds. Pour into large bowl, add gingersnap crumbs and mix. Pour in the butter and stir well to combine. Turn mixture into 10 inch pie dish and press evenly against bottom and sides to form crust. Bake for 10 minutes. Set aside to cool. (Leave oven on.) In large bowl, beat cream cheese and brown sugar until soft and well blended. Stir in sour cream and pumpkin. Gradually beat in eggs, one at a time and the cinnamon, cloves and ginger. Place pie dish on baking sheet and pour in filling. Bake in middle of oven for 45 minutes or until filling is set. Let cool on rack. Arrange pecan halves around edge of pie. Makes 12 servings.

Traditional Pumpkin Pie

1 (9") pastry shell
1 (16 oz.) can of pumpkin
1 (14 oz.) can of sweetened condensed milk
2 eggs
1 teaspoon of ground cinnamon
1/2 teaspoon each of ground ginger, nutmeg & salt

In large bowl combine all ingredients except pastry shell; mix well and turn into shell. Bake for 15 minutes at 425 degrees. Reduce oven temperature to 350 degrees; bake for 35 to 40 minutes longer or until knife inserted 1" from edge comes out clean. Cool before cutting. Garnish as desired. Refrigerate leftovers.

Paradise Pumpkin Pie

1 (8 oz.) pkg. of cream cheese
1/4 cup of sugar
1/2 teaspoon of vanilla
1 egg
1 (9 inch) pastry shell, unbaked
1/2 cup of sugar
1 teaspoon of cinnamon
Dash of salt
1/4 teaspoon of ginger
1/4 teaspoon of nutmeg
2 eggs, slightly beaten
1 cup of evaporated milk

Heat oven to 350 degrees. Combine softened cream cheese, sugar, and vanilla, mixing until well blended. Add egg; mix well. Spread onto bottom of pastry shell. Combine remaining ingredients; mix well. Carefully pour over cream cheese mixture. Bake at 350 degrees one hour and 5 minutes or until done. Cool; brush with maple syrup and garnish with nuts, if desired. Enjoy and Eat!

Конец ознакомительного фрагмента.

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