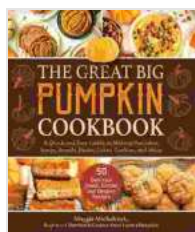


# The Great Big Pumpkin Cookbook: A Culinary Adventure for Fall

As the leaves turn golden and the air turns crisp, there's no better way to celebrate fall than with a pumpkin-filled feast. And with The Great Big Pumpkin Cookbook, you'll have everything you need to create delicious and festive dishes for every occasion.

With over 200 recipes, this cookbook is the ultimate guide to pumpkin cooking. Whether you're looking for classic recipes like pumpkin pie and pumpkin bread, or more creative dishes like pumpkin hummus and pumpkin pasta, you'll find it here.



## The Great Big Pumpkin Cookbook: A Quick and Easy Guide to Making Pancakes, Soups, Breads, Pastas, Cakes, Cookies, and More by Maggie Michalczyk

★★★★☆ 4.6 out of 5

Language	: English
File size	: 32085 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 195 pages
Lending	: Enabled



But this cookbook is more than just a collection of recipes. It's also a celebration of the pumpkin itself. With beautiful photography and

informative text, The Great Big Pumpkin Cookbook will teach you everything you need to know about this versatile vegetable, from its history to its nutritional value.

So gather your friends and family, and get ready to cook up a storm with The Great Big Pumpkin Cookbook. You'll create delicious memories that will last a lifetime.

## **Pumpkin Pie**

No fall feast is complete without a slice of pumpkin pie. And with this recipe, you'll create the perfect pie every time.

### **Ingredients:**

- 1 (15-ounce) can of pure pumpkin
- 1 (12-ounce) can of evaporated milk
- 1 cup of sugar
- 1 teaspoon of ground cinnamon
- 1 teaspoon of ground nutmeg
- 1/2 teaspoon of ground ginger
- 1/4 teaspoon of salt
- 1 (9-inch) unbaked pie crust
- Whipped cream or ice cream, for serving (optional)

### **Instructions:**

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, whisk together the pumpkin, evaporated milk, sugar, cinnamon, nutmeg, ginger, and salt.
3. Pour the pumpkin mixture into the pie crust and bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.
4. Let the pie cool completely before serving. Top with whipped cream or ice cream, if desired.

## **Pumpkin Bread**

Pumpkin bread is a classic fall treat that's perfect for breakfast, lunch, or a snack. And with this recipe, you'll create a moist and flavorful loaf that everyone will love.

### **Ingredients:**

- 1 (15-ounce) can of pure pumpkin
- 1 cup of sugar
- 1 cup of all-purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of ground cinnamon
- 1 teaspoon of ground nutmeg
- 1/2 teaspoon of salt
- 1 egg
- 1/2 cup of vegetable oil

## **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour a 9x5-inch loaf pan.
3. In a large bowl, whisk together the pumpkin, sugar, flour, baking soda, cinnamon, nutmeg, and salt.
4. In a separate bowl, whisk together the egg and vegetable oil.
5. Add the wet ingredients to the dry ingredients and mix until just combined.
6. Pour the batter into the prepared loaf pan and bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
7. Let the bread cool completely before slicing and serving.

## **Pumpkin Hummus**

Pumpkin hummus is a delicious and healthy twist on the classic dip. It's perfect for parties, potlucks, or snacks.

## **Ingredients:**

- 1 (15-ounce) can of chickpeas, drained and rinsed
- 1/2 cup of pure pumpkin
- 1/4 cup of tahini
- 2 tablespoons of olive oil
- 1 tablespoon of lemon juice
- 1 teaspoon of ground cumin

- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper
- Pita bread, crackers, or vegetables, for serving

### **Instructions:**

1. In a food processor, combine the chickpeas, pumpkin, tahini, olive oil, lemon juice, cumin, salt, and black pepper.
2. Process until smooth and creamy.
3. Transfer the hummus to a bowl and serve with pita bread, crackers, or vegetables.

### **Pumpkin Pasta**

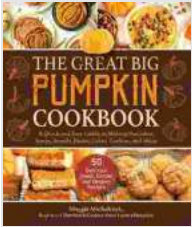
Pumpkin pasta is a unique and delicious way to enjoy this fall vegetable. It's perfect for a quick and easy weeknight meal.

### **Ingredients:**

- 1 pound of pasta
- 1 (15-ounce) can of pure pumpkin
- 1/2 cup of heavy cream
- 1/4 cup of grated Parmesan cheese
- 1/4 cup of chopped fresh parsley
- Salt and pepper to taste

### **Instructions:**

1. Cook the pasta according to the package directions.
2. While the pasta is cooking, combine the pumpkin, heavy cream, Parmesan cheese, parsley, salt, and pepper in a large skillet.
3. Bring the sauce to a simmer and cook for

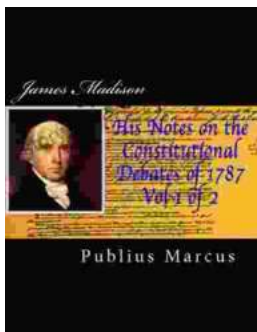


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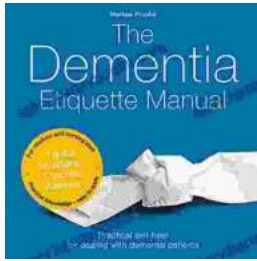
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