



ON SUTTON PLACE

PUMPKIN PERFECTION

A collection of fall-inspired
pumpkin desserts

BY ANN DRAKE



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LAYERED PUMPKIN DESSERT

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PREP TIME: 20 min..

BAKE TIME: 50 min.

MAKES 12 servings

Ingredients

- 1 can pumpkin puree (15 oz.)
- 1 can evaporated milk (12 oz.)
- 1 cup sugar
- 3 eggs
- 1 tablespoon pumpkin pie spice
- 1 teaspoon cinnamon
- 1 box yellow cake mix
- 1 stick butter softened (1/2 cup)
- 1 - 1 1/2 cups walnut or pecan pieces

Once you make this layered pumpkin dessert, you will never make pumpkin pie again!

Directions

- Preheat oven to 350 degrees F.
- In a large mixing bowl, beat pumpkin, evaporated milk, sugar, and eggs until well mixed.
- Add pumpkin pie spice and cinnamon. Mix again until completely blended.
- Pour into greased 9 x 13 pan or two 8 x 8 pans.
- Combine butter and cake mix.
- Use a fork or your fingers to make sure all the butter is incorporated into the cake mix.
- Sprinkle the cake mix/butter mixture on top of the pumpkin mixture.
- Bake for 20 minutes.
- Remove from oven and sprinkle nuts on top of cake mix.
- Bake for 30 - 40 minutes longer. The top should be a golden brown and your nuts will be roasted. A knife inserted in the center should come out clean.
- Serve with whipped cream, ice cream, or brown sugar whipped topping.

[SEE THE RECIPE](#)

A wire rack filled with golden-brown pumpkin snickerdoodle cookies. The rack is placed on a floral patterned surface. In the top left corner, there are two pumpkins, one orange and one white.

PUMPKIN SNICKERDOODLE COOKIES

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PREP TIME: 15 min..

BAKE TIME: 10 min.

SERVES: 30 cookies

Ingredients

- 1/2 cup butter softened
 - 1/2 cup white sugar
 - 1/4 cup brown sugar
 - 1/2 cup pumpkin puree
 - 1 egg
 - 1 teaspoon vanilla
 - 2 cups Flour
 - 1 teaspoon Baking Powder
 - 1/2 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1/2 teaspoon Cinnamon
 - 1/4 teaspoon nutmeg
 - 1 teaspoon cream of tartar
- Rolling Mix:
- 1/2 cup white sugar
 - 1 teaspoon Cinnamon

Directions

- Preheat oven to 350 degrees F.
- In a large bowl or bowl of a standing mixer, combine the butter, sugars, pumpkin, egg and vanilla. Beat until fluffy.
- In a separate bowl whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and cream of tartar.
- Slowly add dry mixture to pumpkin mixture.
- Mix until combined but do not over mix.
- Cover and refrigerate 1 hour.
- Combine 1/2 c. sugar and 1 t. cinnamon in a small bowl.
- Scoop the cookie dough and roll into balls.
- Drop the balls in the sugar/cinnamon mix and roll around until the ball is covered.
- Once the balls are on the ungreased cookie sheet, flatten with the bottom of a small glass.
- Bake 10 minutes.
- Cool completely.
- Can be stored in an airtight container for several days.

[SEE THE RECIPE](#)

PUMPKIN BREAD

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PREP TIME: 20 min..

BAKE TIME: 30-35 min.

SERVES: 6 small loaves

Ingredients

- 15 oz. can of 100% pure pumpkin
- 4 eggs
- 1 1/2 cups Sugar
- 1 1/2 cups refined coconut oil (vegetable or canola can also be used)
- 3 cups Flour
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- Ground nuts can be added if desired.

Directions

- Preheat oven to 350 degrees F.
- In a large bowl, blend pumpkin, eggs, sugar and oil together with electric mixer.
- In a separate bowl combine rest of ing. and whisk together.
- Gradually add flour mixture to pumpkin mixture until well blended.
- Pour batter into greased and floured pans. Or use Baker's Joy nonstick spray.

Bake times:

- Small loaves = 30-35 min.
- Large loaves = 50-55 min.

Notes

Pan Measurements:

small = 3 in. x 5 1/2 in.

large = 9 in. x 5 in.

[SEE THE RECIPE](#)

A top-down photograph of three pumpkin cookies on a silver wire cooling rack. The cookies are golden-brown with a thick, white, slightly textured icing. The rack is placed on a light-colored wooden surface. The text 'ICED PUMPKIN COOKIES' is overlaid in a semi-transparent white box in the center of the image.

ICED PUMPKIN COOKIES

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PREP TIME: 20 min..

BAKE TIME: 12 - 15 min.

SERVES: 20 cookies

Ingredients

- 1 1/2 cups packed brown sugar
- 1/2 cup shortening
- 2 eggs
- 1 15 oz. can of pumpkin puree
- 2 3/4 cups Flour
- 1 Tablespoon Baking Powder
- 1 teaspoon Cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 cup chopped walnuts

Directions

- Preheat oven to 375 degrees F.
- With an electric mixer, beat the brown sugar, eggs, shortening, and pumpkin.
- In a separate bowl, whisk flour, baking powder, cinnamon, nutmeg and salt.
- Slowly add dry ingredients to pumpkin mixture.
- Beat well.
- Fold in walnuts by hand.
- With a 2 in. scoop, put onto cookie sheets.
- Bake 12 - 15 min.
- Cookies are done when tops crack and bottoms are lightly browned.
- Ice when completely cool.
- Icing: Stir 1/2 cup softened butter with 1 1/2 cups powdered sugar. Add 2 tablespoons milk. Stir until smooth.
- Add more milk, 1 tablespoon at a time, until desired consistency.

[SEE THE RECIPE](#)



PUMPKIN TURNOVERS

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PREP TIME: 20 to 30 min..

BAKE TIME: 20 min.

SERVES: 8

Ingredients

For the turnovers:

- 1 box Pepperidge Farms Puff Pastry
- 1 cup pumpkin puree
- 1/4 cup brown sugar
- 2 tablespoons white sugar
- 1 teaspoon pumpkin pie spice
- 1/4 teaspoon salt
- 2 eggs

For the glaze:

- 1 cup Powdered Sugar
- 1/4 - 1/2 teaspoon Cinnamon
- 2 tablespoons Milk

Directions

- Thaw puff pastry according to package directions.
- While puff pastry is thawing, make the pumpkin filling. Combine the pumpkin, sugars, pumpkin pie spice, and salt in a medium bowl.
- Add one egg and stir well. Set aside.
- Place the other egg in a small bowl with one tablespoon water. Whisk until combined. Set aside.
- Preheat oven to 400 degrees F.
- On a floured surface, gently roll the creases out of one sheet of puff pastry. (Put the other sheet in the refrigerator to keep it cold.)
- With a sharp knife, cut it into four squares.
- Place a tablespoon of pumpkin filling in the center of each square. Brush the edges of two sides of the squares with the egg/water mixture. Fold the pastry over the filling to form a triangle. Gently press the edges together and crimp with a fork.
- Place the four turnovers on a large cookie sheet.
- Follow the same rolling/filling process with the other sheet of puff pastry.
- Brush each turnover with the egg/water mixture.
- Bake for 15 to 20 minutes.
- While the turnovers are baking, make the glaze.
- Combine the powdered sugar, cinnamon, and milk in a bowl. Stir until mixed well. The glaze should pour from a spoon but should not be runny.
- Remove the turnovers from the oven and cool for 15 minutes. Move the turnovers to a cooling rack. Place the cooling rack on the cookie sheet you used to bake the turnovers. Drizzle the glaze over the turnovers.
- Cool completely.

[SEE THE RECIPE](#)



PUMPKIN SNICKERDOODLE SKILLET CAKE

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PREP TIME: 20 to 30 min..

BAKE TIME: 20 min.

SERVES: 8

Ingredients

For the Cake:

- 3/4 cup butter softened
- 3/4 cup Sugar
- 1/2 cup brown sugar
- 3/4 cup pumpkin puree
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups Flour
- 2 teaspoons Baking Powder
- 1/4 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 1 teaspoon cream of tartar
- 1 cup salted caramel morsels
(can also use pumpkin spice morsels or cinnamon chips)

For the Sugar Sprinkle:

- 1/2 cup Sugar
- 1 teaspoon pumpkin pie spice or cinnamon

For the Brown Sugar Whipped Topping:

- 1 8 oz. container Cool Whip or any whipped topping
- 1/2 cup brown sugar
- 1 teaspoon pumpkin pie spice or cinnamon

Directions

- Preheat oven to 350 degrees F.
- Butter a 10 inch cast iron skillet. Set aside.
- In a large mixing bowl, add the butter, both sugars, pumpkin, eggs, and vanilla. Beat with an electric mixer for 1 minute.
- In a separate bowl, whisk together the flour, baking powder, salt, pumpkin pie spice, and cream of tartar.
- In three increments, add the flour mixture to the butter/sugar mixture. Beat on medium-high speed for 1 minute.
- Spoon the batter into the prepared cast iron skillet. Spread to the sides.
- To make the sugar sprinkle, combine the 1/2 cup sugar and 1 teaspoon pumpkin pie spice in a small bowl. Whisk to combine.
- Top batter with sugar sprinkle and salted caramel morsels.
- Place skillet in center of oven. Bake for 40 minutes.
- Add the brown sugar and cinnamon to the 8 oz. container of whipped topping. Stir well. Refrigerate until ready to use.
- Cake is done when a knife inserted in center comes out clean. It should rise in the middle.
- Cool on wire rack for 20 minutes. Serve with brown sugar whipped topping or ice cream.

[SEE THE RECIPE](#)

A close-up photograph of several pumpkin snickerdoodle cupcakes. Each cupcake is in a light brown paper liner, has a golden-brown base, and is topped with a swirl of white frosting. They are arranged on a silver metal cooling rack, which is placed on a white and orange striped cloth. The background is a soft, out-of-focus light color.

PUMPKIN SNICKERDOODLE CUPCAKES

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PREP TIME: 15 min..

BAKE TIME: 20 min.

SERVES: 24 cupcakes

Ingredients

For the Cupcakes:

- 1 box yellow cake mix
- 1 can 100% pure pumpkin (15 oz.)
- 1/4 cup canola oil
- 1/2 cup water
- 3 eggs
- 1 tablespoon Cinnamon
- 1/2 cup Hershey Cinnamon Chips (or Nestle Pumpkin Spice Morsels)

For the Frosting:

- 2 lb. bag powdered sugar
- 3 sticks butter softened (1 1/2 cups)
- 1 tablespoon vanilla
- 4 oz. cream cheese softened
- 1 tablespoon Cinnamon

Note:

Cinnamon chips can be found in the baking aisle of your grocery store. They usually appear in September, and disappear after Thanksgiving. If you can't find them, just leave them out. The cupcakes are still so good. A good substitute that's a little easier to find is Nestle's Pumpkin Spice Morsels.

Directions

- Preheat oven to 350 degrees F.
- Put first six ingredients into the bowl of a stand mixer or large mixing bowl.
- Beat according to directions on cake box.
- Add cinnamon chips. Mix until combined.
- Place cupcake liners in the vessels of a muffin pan or spray each vessel with Baker's Joy.
- Using a large scoop, fill vessels with batter.
- Bake for 20 minutes. Remove from oven and cool.
- Add the butter, cream cheese, vanilla, and cinnamon to the bowl of a stand mixer.
- Mix on medium-high until well combined.
- Add half the bag of powdered sugar. Mix well. Keep adding powdered sugar until the frosting is the desired consistency. You will have about 1/4 of the bag left.
- Top cupcakes with frosting. Store in an airtight container.
- Refrigerate leftover frosting for up to 2 weeks.

[SEE THE RECIPE](#)



PUMPKIN FLUFF RECIPE

PREP TIME: 10 min..

REFRIGERATION TIME: 2 HOURS

SERVES: 12

Ingredients

- 15 oz can pumpkin puree
- 3.5 oz. pkg. instant vanilla pudding
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon Cinnamon
- 8 oz. container Cool Whip Whipped Topping

Directions

- Put pumpkin puree, dry pudding, pumpkin pie spice and cinnamon in a bowl.
- Whisk until well blended.
- Fold in Cool Whip.
- Cover and refrigerate 2 hours. Overnight is best.
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Note:

Serve as a dip with graham crackers, apple slices, or gingersnap cookies. I did not use the entire pkg. of vanilla pudding. I had a little left over. You may also substitute brown sugar to taste for the pudding.

[SEE THE RECIPE](#)