

Nancy Schoner

PUMPKIN GOODIES

Pumpkin Squares

Batter: 1 pkg. yellow cake mix (reserve 1 c. for topping)
1/2 c. margarine, melted
1 egg, beaten

Filling: 1- 15 oz. can pumpkin
1/2 c. sugar
1 1/2 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. salt
2 eggs, beaten
2/3 c. canned milk

Topping: 1 c. cake mix
1/4 c. sugar
1/2 tsp. cinnamon
2 tbsp. margarine (not melted)

Mix batter ingredients together and spread in 9 x 13 pan. Combine filling ingredients and spread over cake batter. Mix topping ingredients and sprinkle over top. Bake at 350 for 50 minutes. Cool and cut into squares to serve.

Pumpkin Cake

2 3/4 c. sugar
1 c. Wesson oil
3 eggs
1 can pumpkin (2 cups)
3 c. flour
2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice

Frosting:

1/4 c. butter
1 small pkg. cream cheese
1/2 box powdered sugar

Soften butter and cream cheese to room temperature. Mix with sugar. Spread over cake and garnish with nuts, etc.

Mix egg, sugar. Add Wesson oil. Blend dry ingredients. Add pumpkin to wet ingredients. Add the two mixtures together. Bake in angel food or bundt cake pan at 350 for 1 hr. 15 min. or until done. Cool and frost.