

Homemade Pastry Recipe

(Makes one 9-inch deep dish pie crust)

1 cup all-purpose flour

6 tablespoons shortening

1/2 teaspoon salt

2 to 3 tablespoons cold water

MIX flour and salt in bowl; cut in shortening. Gradually add cold water, mixing until flour is moistened.

SHAPE dough into ball; flatten to one inch thick. On lightly floured board, roll dough into a circle about two inches larger than inverted 9-inch pie plate. Line plate with pastry. Turn edge under; flute if desired.

Pumpkin Butterscotch Snacking Cupcakes

(Makes 24 servings)

2 1/2 cups all purpose flour

4 eggs

1 tablespoon baking powder

1 1/2 cups packed brown sugar

1 teaspoon baking soda

1/2 cup vegetable oil

1/2 teaspoon salt

2 cups chopped walnuts, *divided*

2 teaspoons ground cinnamon

2 cups (12-ounce package)

3/4 teaspoon ground nutmeg

NESTLÉ TOLL HOUSE

1 3/4 cups (15-ounce can)

Butterscotch Flavored Morsels,

LIBBY'S Solid Pack Pumpkin

divided

COMBINE flour, baking powder, baking soda, salt, cinnamon and nutmeg in medium bowl. Beat pumpkin, eggs, brown sugar and oil in large mixer bowl at medium speed for 3 minutes. Stir in 1 cup walnuts and 1 cup morsels.

COMBINE remaining walnuts and morsels in small bowl. Spoon about 1/4 cup batter into 24 greased or paper-lined muffin cups. Top with about 1 tablespoon of nut mixture.

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