A close-up photograph of a pumpkin, focusing on the ribs and the stem. The pumpkin is a vibrant orange color, and the ribs are clearly defined. The stem is dark green and appears to be attached to the top of the pumpkin. The background is a solid orange color, matching the pumpkin's skin. The entire image is framed by a thin black border.

# **PUMPKIN COOKBOOK**

**By Birdie M. Jones**

An illustration of a large orange pumpkin with a green stem and leaves on the left. To its right is a pie in a woven basket, with steam rising from it, suggesting it is freshly baked. The entire scene is set against a light background within a double-line border.

## **PUMPKIN ROLL**

- 3 eggs
- 1 cup sugar
- 2/3 cup canned pumpkin
- 3/4 cup flour
- 1 teaspoon baking powder
- 1 teaspoon ginger
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt

### **Frosting:**

- 1 cup powdered sugar
- 8 oz. cream cheese, softened
- 4 tablespoons butter
- 1/2 teaspoon vanilla

### **Directions:**

Beat eggs, sugar, and pumpkin on high speed. Add flour, baking powder, spices, and salt. Pour mixture into a greased and floured jelly roll pan. Bake at 375° for 15 minutes. Remove from pan and turn onto towel that has been sprinkled with powdered sugar. Use towel to roll the cake into long log. Cool completely. Mix frosting. Unroll cake, remove towel, and spread frosting on cake. Re-roll frosted cake and chill until time to serve.



## PUMPKIN BREAD

3 1/2 cups flour  
3 cups sugar  
2 tsps. baking soda  
1 tsp. ground cloves  
1 1/2 tsps. salt  
1 tsp. nutmeg  
1 tsp. baking powder  
1 tsp. cinnamon  
1 cup vegetable oil  
4 eggs  
2 cups canned pumpkin  
1 cup water  
1 lb. chopped dates  
1 cup chopped nuts

### Directions:

Sift together flour, sugar, baking soda, cloves, salt, nutmeg, baking powder, and cinnamon. Add oil, eggs, pumpkin, and water to the dry ingredients and mix well. Then, mix in dates and nuts. Pour into 2 greased and floured loaf pans. Bake at 325° for 1 1/2 hours.

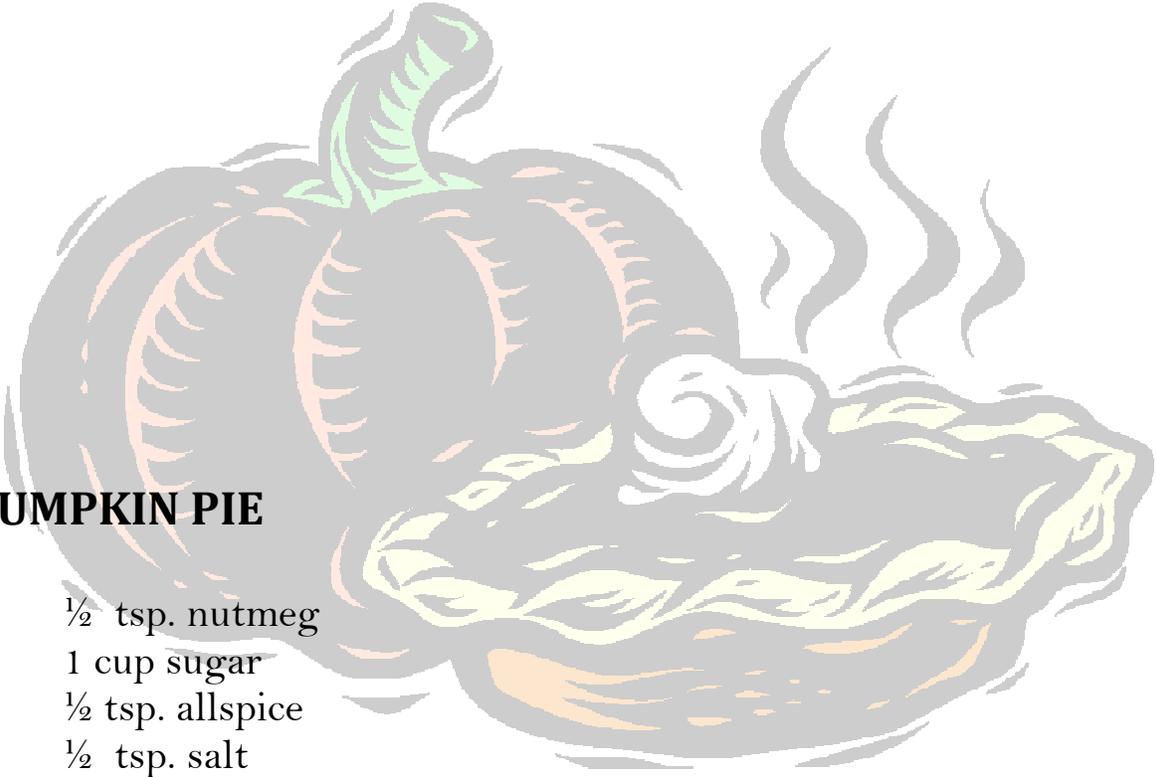


## **PUMPKIN CHIFFON PIE**

2 cups cooked pumpkin  
¼ tsp. nutmeg  
2 tbsps. melted butter  
¼ tsp. salt  
1 cup cream  
1 cup sugar  
¼ tsp. cinnamon  
2 egg yolks  
¼ tsp. ginger  
2 egg whites, stiffly beaten

### **Directions:**

Combine pumpkin, nutmeg, butter, salt, cream, sugar, cinnamon, egg yolks, and ginger. Mix well. Fold in egg whites. Pour into unbaked 9-inch pie crust. Bake 10 minutes at 425°. Reduce heat to 350° and bake 35 to 40 minutes or until pie is firm in center.

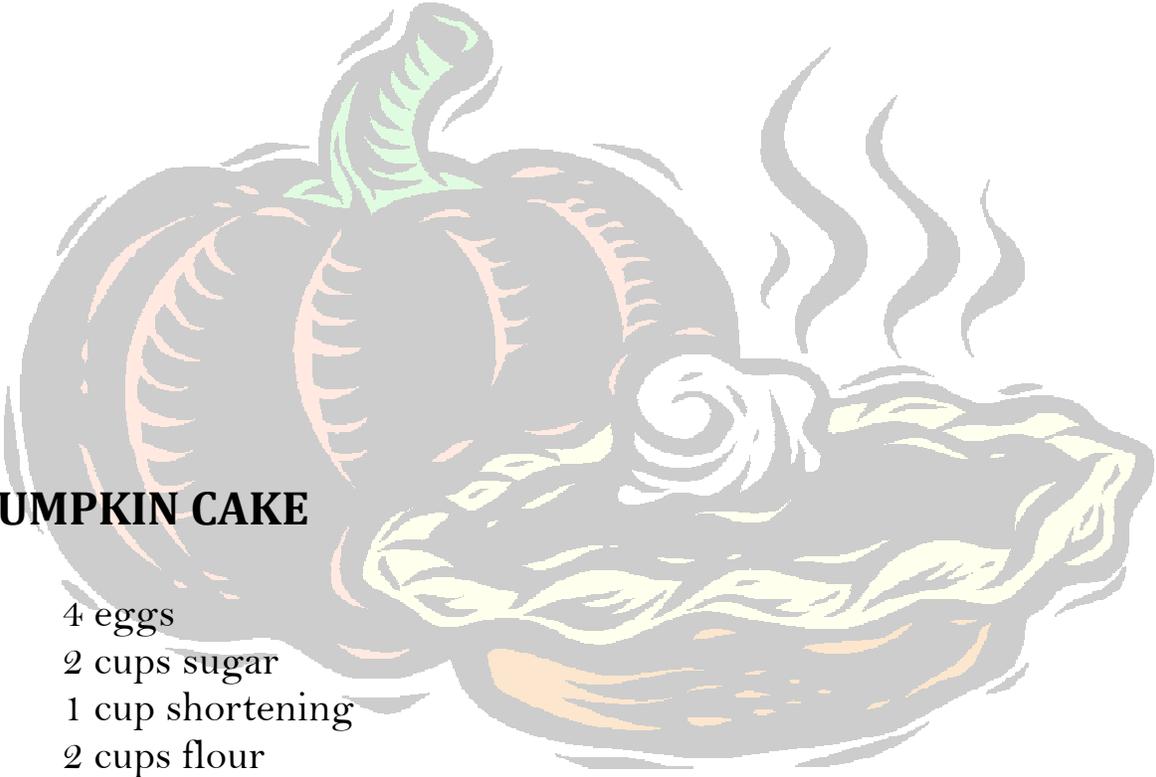


## PUMPKIN PIE

$\frac{1}{2}$  tsp. nutmeg  
1 cup sugar  
 $\frac{1}{2}$  tsp. allspice  
 $\frac{1}{2}$  tsp. salt  
2 eggs, well beaten  
 $\frac{1}{2}$  tsp. ground cloves  
1  $\frac{1}{2}$  cups pumpkin  
 $\frac{1}{2}$  tsp. ginger  
1  $\frac{1}{2}$  tsps. cinnamon  
13 oz evaporated milk

### Directions:

Combine all ingredients. Mix well. Pour into unbaked 9 inch pie crust. Bake at 350° for about 35 minutes or until pie is set.



## PUMPKIN CAKE

4 eggs  
2 cups sugar  
1 cup shortening  
2 cups flour  
2 tsps. baking soda  
1 tsp. cinnamon  
1 tsp. salt  
1 tsp. ground cloves  
2 cups canned pumpkin

### Directions:

Beat together eggs and sugar. Then, add shortening, flour, baking soda, cinnamon, salt, and cloves. Mix well. Add pumpkin and blend thoroughly. Pour into greased and floured Bundt pan. Bake at 350° for one hour or until toothpick comes out clean.