



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Pumpkin Bread Muffins

### Ingredients

- 15 oz pumpkin puree
- 1 ½ cups flour
- ½ cup sugar
- ½ cup brown sugar
- ½ cup water or milk
- 2 eggs, room temperature
- 1 ½ tsp baking soda
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp pumpkin spice
- ½ tsp salt

### Directions

Preheat your oven to 350F. Grease a 12 muffin pan. Set aside. In a large mixing bowl, whisk together all the dry ingredients, add in all the wet ingredients. Beat by hand or on low setting with a beater until just combined. Let sit for 10 minutes. Pour into the prepared pan and bake for 20 minutes or until toothpick inserted comes out clean. Allow to cool in the pans for 10 minutes before removing.

## Pumpkin Pie Flavored Cream Cheese

### Ingredients

- ¾ cup pure pumpkin puree
- 1-8oz pkg cream cheese, softened
- 2 tbs granulated sugar
- 2 tbs brown sugar
- ½ tsp pumpkin spice
- ½ tsp cinnamon

### Directions

In a large mixing bowl, beat the cream cheese to get out any lumps. Add in the remaining ingredients. Continue beating until well combined and fluffy. Serve with bagels or use as a dip.

## Pumpkin Ice Cream

### Ingredients

- 14 oz sweetened condensed milk
- 2 cup heavy cream
- 1 ½ cup pumpkin puree
- ¾ cup brown sugar
- 1 tsp pumpkin spice
- 1 tsp cinnamon
- 1 tsp vanilla

### Directions

In a blender, combine the sweetened condensed milk, pumpkin puree, pumpkin spice, cinnamon, vanilla, and brown sugar, blending until smooth. Set aside.

Beat the heavy cream until soft ribbons begin to form. Beat in the pumpkin mixture gently until well combined. Place in a freezer safe container and freeze overnight.