

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Pumpkin Bread

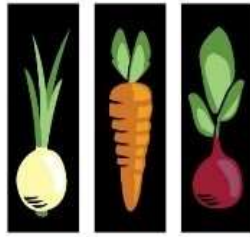
Ingredients

- 15oz pumpkin puree
- 4 eggs room temperature
- 3 cups flour
- 2 tsp baking powder
- 2 tsp baking soda
- 1 cup sugar
- 1 cup brown sugar
- 2/3 cup water
- ½ cup apple sauce
- 1 tsp pumpkin spice
- ½ cup freshly grated nutmeg
- ½ tsp cinnamon
- ½ tsp salt
- ½ tsp vanilla

Directions

Preheat your oven to 350F. Grease two loaf pans. 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 the beater until just combined. Let sit for 10 minutes. Use a measuring cup or ice cream scoop to evenly distribute the batter into each of the loaf pans. Bake for 45-55 minutes or until a toothpick inserted comes out clean. Allow the bread to cool for 10 minutes before inverting them onto a plate to continue cooling. Slice before serving.



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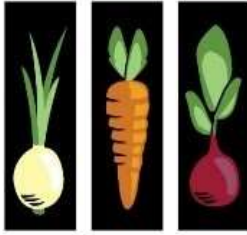
Pumpkin Pie Cream Cheese

Ingredients

- $\frac{3}{4}$ cup pumpkin puree
- 1-8oz pkg cream cheese, softened
- 2 Tbs granulated sugar
- 2 Tbs brown sugar
- $\frac{1}{2}$ tsp pumpkin spice
- $\frac{1}{2}$ tsp cinnamon

Directions

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



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Pumpkin Ice Cream

Ingredients

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

Directions

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

Beat the heavy cream until soft ribbons begin to form. On low speed, beat in the pumpkin mixture gently until well combined. Transfer the mixture to a freezer safe container. Freeze for at least four hours or overnight before serving.