

PUMPKIN SPICE DONUTS

FOR THE DONUTS

- 1/3 cup oil
- 4 tablespoons butter
- 1 cup white sugar
- 3/4 cup brown sugar
- 3 eggs
- 1 15-ounce can pumpkin puree
- 1 1/2 cups flour
- 1 3/4 teaspoon baking soda
- 3/4 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon grated nutmeg

FOR THE GLAZE

- 1 cup powdered sugar
- 1/2 teaspoon cinnamon
- 3-5 tablespoons apple cider



Preheat oven to 350 degrees.

Melt butter and add to oil in large mixing bowl. Add sugars and mix with a hand or stand mixer.

With mixer running, add eggs one at a time, mixing after each addition.

Mix in vanilla and pumpkin.

Finish batter by adding flour, baking soda, cinnamon, ginger and nutmeg. Mix until no dry streaks remain.

Spray donut pan with nonstick baking spray and fill forms 3/4 full of batter.

Bake in preheated oven 12-18 minutes until the donuts are set and slightly browned around the edges.

Remove from oven and cool in pan for 5 minutes then turn out onto a cooling rack. Continue baking donuts until all batter is used.

While baking, prepare glaze by whisking together all ingredients until smooth.

When the donuts are cooled, dip in prepared glaze.

CHIPOTLE SQUASH SOUP

- 3 tablespoons olive oil
- 1 large onion, diced
- 1 teaspoon salt
- 1 cup diced carrots
- 1 1/2 teaspoons ground cumin
- 1 cup carrot juice
- 4 cups chicken stock
- 1 quart diced tomatoes in tomato juice
- one large roasted squash, scooped out and skin discarded
- 2-3 chipotle peppers in adobo

In a 5 quart kettle, heat oil over medium high heat. Add onion and salt and sauté until slightly softened, 3-5 minutes.

Add carrots and cook an additional 6 minutes.

Stir in cumin for 30 seconds.

Add tomatoes, carrot juice, chicken stock, squash and peppers.

Bring to a boil then turn to a simmer and cook for 45 minutes with lid slightly ajar.

To finish soup, blend using an immersion blender or regular blender until smooth. Garnish with chipotle pumpkin seeds.



CHIPOTLE PUMPKIN SEEDS

- 1 cup raw pepitas
- 2 tablespoons olive oil
- 1 1/2 teaspoon salt
- 1 teaspoon minced rosemary
- 1-3 teaspoons chipotle pepper powder

Stir together all ingredients and bake in a preheated 375 degree oven until the seeds begin to pop and are toasted, 12-15 minutes. Set aside and cool.



QUICK CARAMEL CORN

- 1 stick unsalted butter
- 1/4 cup light corn syrup
- 1 cup brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 5 quarts popped popcorn

Preheat oven to 200 degrees and spray two baking sheets with nonstick cooking spray. Set aside.

Have popcorn popped and ready in a large bowl.

Bring butter, corn syrup, brown sugar and salt to a low boil over medium high heat. Continue boiling for 2 minutes.

Remove from heat and stir in baking soda. Continue stirring until soda is incorporated and the caramel is lighter in texture.

Pour over prepared popcorn and stir until the popcorn is evenly coated.

Evenly divide on two baking sheets and place in preheated oven. Bake for 45 minutes, stirring every 15 minutes.

