

25 Thanksgiving Dessert Recipes

Simple & Easy Cooking That Anyone Can Do!

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Abbreviations

oz = ounce

fl oz = fluid ounce

tsp = teaspoon

tbsp = tablespoon

ml = milliliter

c = cup

pt = pint

qt = quart

gal = gallon

L = liter

Conversions

$\frac{1}{2}$ fl oz = 3 tsp = 1 tbsp = 15 ml

1 fl oz = 2 tbsp = $\frac{1}{8}$ c = 30 ml

2 fl oz = 4 tbsp = $\frac{1}{4}$ c = 60 ml

4 fl oz = 8 tbsp = $\frac{1}{2}$ c = 118 ml

8 fl oz = 16 tbsp = 1 c = 236 ml

16 fl oz = 1 pt = $\frac{1}{2}$ qt = 2 c = 473 ml

128 fl oz = 8 pt = 4 qt = 1 gal = 3.78 L

Crock Pot Apple Brown Betty

Servings: 6-8

What you need:

6 cups thinly sliced apples

1 cup granulated sugar

1 tbsp flour

1 tsp cinnamon

Juice and zest of 1 lemon

1/2 cup melted butter

3 cups unseasoned bread crumbs

What to do:

1. Combine the apples, sugar, flour, cinnamon, and lemon zest in a large bowl.
2. In a separate bowl, combine the butter and the breadcrumbs.
3. Spray your crock pot with cooking spray.
4. Make the following layers in your crock pot: 1/3 breadcrumb mixture, 1/2 apple mixture, 1/3 breadcrumb mixture, 1/2 apple mixture, 1/3 breadcrumb mixture.
5. Cook on high for 4 hours or on low for 8 hours until bubbly and brown.

Sweet Potato Pie

Servings: 6-8

What you need:

- 1 9-inch unbaked pie crust
- 1/2 tsp pumpkin pie spice
- 1 cup milk
- 1/4 tsp salt
- 2 eggs
- 1 tsp vanilla extract
- 1/2 stick butter, melted
- 1 cup sugar
- 2 cups sweet potatoes; peeled, roughly chopped, and cooked

What to do:

1. In a mixing bowl, combine the potatoes, 1 cup of sugar, butter, eggs, vanilla, salt, and pumpkin pie spice.
2. Add the milk and mix until everything is smooth.
3. Pour the filling into the pie crust and bake for 40-45 minutes or until a toothpick inserted into the center comes out clean.
4. Place the pie on a rack to cool to room temperature.

Pumpkin Trifle

Servings: 10-12

What you need:

- 1 spice cake box mix
- 1 1/4 cups water
- 1 egg
- 4 cups milk
- 4 oz package instant butterscotch pudding mix
- 1 15-oz pumpkin pie mix
- 12-oz container whipped topping

What to do:

1. For the cake, mix the ingredients and bake in an 8x8 baking pan for 35 minutes at 350 degrees F. Let the cake cool then crumble it.
2. For the pudding, mix the milk with the pudding mix and stir out any lumps. When the pudding is set, add the pumpkin pie mix.
3. Layer the trifle in the following order: 1/4 of the cake crumbles, half of the pudding mixture, 1/4 of the cake crumbles, half of the whipped topping. Repeat the layers.
4. Garnish the trifle with whipped topping and cake crumbs.

Pumpkin Brownies

Servings: 8-10

What you need:

1 boxed brownie mix

1 15-oz can pumpkin

What to do:

1. Preheat your oven to 350 degrees F and spray a 9x13-inch pan with nonstick spray.
2. Mix together the brownie mix and pumpkin in a large bowl.
3. Pour the batter into the baking pan and bake for 25-30 minutes or until a toothpick inserted into the center comes out clean.

Apple Spice Cake

Servings: 8-10

What you need:

2 16-oz cans of sliced apples

1 package spice cake mix

1 stick butter, melted

1/2 cup chopped pecans

What to do:

1. Spray your crock pot with non-stick cooking spray.
2. Pour the cans of apples into the crock pot and spread them evenly over the bottom.
3. Sprinkle the spice cake mix over the apples.
4. Pour the melted butter evenly over the dry mix.
5. Top with the chopped pecans.
6. Cook on low for 3-5 hours.
7. Serve with ice cream.

Coconut Cream Pie

Servings: 6-8

What you need:

- 1 unbaked 9-inch pie crust
- 1 1/2 cups sweetened coconut
- 2 3.4-oz boxes coconut cream instant pudding
- 2 cups whipping cream
- 3/4 cup whole milk
- 1/4 cup sour cream
- 1/4 tsp coconut extract
- Dash of salt
- 1 cup cool whip

What to do:

1. Poke the bottom of the pie crust with a fork several times and bake it at 400 degrees F for 7-10 minutes or until golden brown. Remove from the oven and let it cool completely.
2. Reduce the oven heat to 350 degrees F and pour the coconut onto a baking sheet and cook it for 5-7 minutes or until slightly browned and toasted. Stir a couple times during baking time.
3. Pour the 2 pudding mixes into a mixing bowl.
4. Add the two cups of whipping cream and 3/4 cup of milk to the bowl and mix for 30 seconds to 1 minute. Scrape the bottom to be sure all the mix is being incorporated.
5. Continue mixing until pudding is thick.
6. Add the coconut extract and sour cream and mix well.
7. Spread the filling into the prepared pie crust.
8. Spread the cool whip on top of the filling.
9. Sprinkle the toasted coconut on top of the cool whip.
10. Refrigerate for at least one hour before serving.

Pumpkin Layer Pie

Servings: 10

What you need:

Crust:

1 cup flour
1/2 cup butter, softened
1/2 cup chopped pecans, toasted

Cheesecake layer:

8 oz cream cheese, softened
1 cup powdered sugar
1 cup whipped cream

Pumpkin layer:

2 1/2 cups milk
3 small packages of instant pudding mix
15 oz canned pumpkin
1 tsp cinnamon

Topping:

2 cups whipped cream
1/2 cup chopped pecans, toasted

What to do:

1. Preheat your oven to 350 degrees F and spray a square baking dish with non-stick spray.
2. Mix the ingredients for the crust in a mixing bowl and press into the prepared square baking dish.

3. Bake for 15 minutes then remove from the oven.
4. Mix the cream cheese and powdered sugar in a mixing bowl until its light and fluffy.
5. Add the 1 cup of whipped cream into the mixture and mix well.
6. Spread the cream cheese mixture over the crust and place in the refrigerator.
7. In another bowl, mix together the pudding mix, pumpkin, and cinnamon until smooth. Spread this mixture over the cream cheese layer.
8. Spread the remaining whipped cream over the pumpkin layer and sprinkle with pecans.
9. Refrigerate for 2-4 hours before serving.

Pumpkin Fudge

Servings: 18-20

What you need:

3 cups sugar
3/4 cup butter, melted
2/3 cup evaporated milk
1 cup canned pumpkin
2 tbsp corn syrup
2 1/2 tsp pumpkin pie spice
9 oz white chocolate chips
7 oz marshmallow fluff
1 tsp vanilla extract

What to do:

1. Line a 9x13 inch pan with parchment paper, grease it, and set it aside.
2. In a large saucepan over medium-high heat, stir together the sugar, butter, evaporated milk, canned pumpkin, corn syrup, and pumpkin pie spice. Stir constantly until the mixture comes to a boil. Stir until a thermometer reads 235 degrees F.
3. Remove the pan from the heat and stir in the white chocolate chips, marshmallow fluff, and vanilla until it's all mixed together.
4. Pour the mixture into the prepared pan and refrigerate until completely cooled.
5. Cut into squares and serve.

Gingerbread Pudding

Servings: 8-10

What you need:

- 1 14-oz package of gingerbread mix
- 1/2 cup milk
- 1/2 cup raisins
- 2 1/4 cups water
- 1 cup packed brown sugar
- 3/4 cup butter

What to do:

1. Coat your crock pot with non-stick cooking spray.
2. In a medium bowl, combine the gingerbread mix and milk. Stir in the raisins. Spread the mixture into your crock pot.
3. In a saucepan over medium-high heat, combine the water, brown sugar, and butter. Bring to a boil, reduce heat, and simmer for 5 minutes.
4. Pour the sugar mixture over the batter in the crock pot.
5. Cook for 2 hours.
6. Turn off the crock pot and let it sit for 1 hour without the lid.
7. Serve with vanilla ice cream.

Crock Pot Pumpkin Pie

Servings: 6

What you need:

- 1 15-oz can of pumpkin
- 2/3 cup cinnamon bun flavored coffee creamer
- 2 tbsp pumpkin pie spice (divided)
- 1 9-oz yellow cake mix
- 1 cup chopped pecans
- 1/4 cup butter

What to do:

1. Spray the inside of your crock pot with non-stick spray.
2. In a medium bowl, mix together the pumpkin, coffee creamer, and 1 tbsp of pumpkin pie spice.
3. Spread the mixture into your crock pot.
4. In a separate bowl, mix together the cake mix, pecans, and 1 tsp pumpkin pie spice.
5. Sprinkle the mixture over the pumpkin mixture in your crock pot.
6. Drizzle the melted butter over the top of the dry mixture.
7. Cover and cook on high for 2 1/2 hours.
8. Serve warm.

Apple Pecan Dump Cake

Servings: 4-6

What you need:

- 2 21-oz cans apple pie filling
- 1 box yellow cake mix
- 1 1/2 sticks of butter or margarine, melted
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 cup chopped pecans

What to do:

1. Pour the apple pie filling into the bottom of your crock pot.
2. Sprinkle the cinnamon and nutmeg over the apples.
3. Evenly pour the cake mix over the apples.
4. Pour the melted butter over the cake mix evenly.
5. Sprinkle the pecans over the mixture.
6. Cook on high for 2 hours.
7. Serve with ice cream.

Apple Pie Cookie Bars

Servings: 16

What you need:

3/4 cup unsalted butter at room temperature
1/2 cup sugar
1 1/2 tsp vanilla extract
1 large egg yolk
1 1/2 cup all-purpose flour
1/2 tsp salt
3 1/2 tbsp unsalted butter
2 Granny Smith apples, peeled and diced into 1/4" cubes
1/4 cup brown sugar
2 tsp lemon juice
1 1/2 tsp all-purpose flour
1/2 tsp ground cinnamon
1/8 tsp ground nutmeg
Dash of salt
1/4 cup + 1 tbsp all-purpose flour
1 tbsp brown sugar
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
1/4 tsp salt

What to do:

1. Preheat your oven to 350 degrees F and line a 9x9 baking pan with parchment paper.
2. In a large bowl, cream together the butter and sugar until smooth.

3. Add in the vanilla and egg yolk and mix well.
4. Add in the flour and salt and mix until smooth.
5. Separate the dough into halves and set one half aside.
6. Scoop the remaining dough into the prepared pan and press down.
7. Bake for 16-20 minutes or until the middle is set.
8. Remove from the oven and set aside.
9. Melt the butter in a medium saucepan over medium low heat.
10. In a medium bowl, toss the apple cubes with lemon juice.
11. In a separate bowl, stir together the 1/4 cup brown sugar, 1 1/2 tsp flour, cinnamon, nutmeg, and salt.
12. Pour the sugar mixture over the apples and toss to coat.
13. Add the apple mixture to the melted butter.
14. Increase the heat to medium and bring to a simmer and simmer until the sauce thickens (about 5-7 minutes).
15. Place the reserved dough in a medium mixing bowl.
16. Add in 1/4 cup plus 1 tbsp flour, the spices, brown sugar, and salt.
17. Mix with a mixer until small crumbs form.
18. Pour the apple mixture over the cooked cookie base as evenly as possible. Spread evenly with a spatula if necessary.
19. Sprinkle crumble mixture over the apple mixture.
20. Bake for 33-35 minutes or until the crumble is golden.
21. Cool slightly and slice before serving.

Apple-Cherry Cobbler

Servings: 4-6

What you need:

- 1/2 cup granulated sugar
- 2 tbsp instant vanilla pudding mix
- 1 tsp apple pie spice
- 1 can apple pie mix
- 1 can cherries

What to do:

1. Place all of the ingredients into your crock pot and stir together well.
2. Cook on low for 4-5 hours.
3. Serve over ice cream.

Crock Pot Pumpkin Cobbler

Servings: 8

What you need:

3 eggs

29-oz can of pumpkin

12-oz evaporated milk

1 cup sugar

1/2 cup brown sugar

2 tsp cinnamon

1/2 tsp ginger

1/2 tsp salt

1 tsp vanilla

Butter pecan cake mix

4 tbsp brown sugar

3/4 cup melted butter

What to do:

1. In a medium bowl, slightly beat the eggs.
2. Add the pumpkin, evaporated milk, sugar, 1/2 cup brown sugar, cinnamon, ginger, salt, and vanilla.
3. Spray your crock pot with non-stick spray and pour the mixture into the crock pot.
4. Pour the butter pecan cake mix (just the mix) over the mixture in the crock pot.
5. Sprinkle the 4 tbsp of brown sugar over the cake mix.
6. Evenly drizzle the melted butter over the top.
7. Cook on low for 3-4 hours.
8. Serve warm with ice cream.

Apple Butterscotch Crisp

Servings: 6-8

What you need:

3 cups of thinly-sliced peeled Granny Smith apples

1/3 cup packed brown sugar

1/3 cup cook-and-serve butterscotch pudding mix

1/4 cup flour

1/4 cup quick oats

1/2 tsp ground cinnamon

1/4 cup butter, melted

What to do:

1. Place the apple slices into your crock pot.
2. In a mixing bowl, mix the brown sugar, flour, pudding mix, oats, and cinnamon.
3. Pour the melted butter over the dry mixture and stir together.
4. Sprinkle this mixture over the apples.
5. Cook on low for 3 hours or until apples are tender.
6. Serve with ice cream.

Pumpkin Bundt Cake

Servings: 8-10

What you need:

15 oz can pumpkin

4 eggs

1 cup vegetable oil

2/3 cup water

3 cups sugar

3 1/2 cups all-purpose flour

2 tsp baking soda

1 1/2 tsp salt

1 tsp cinnamon

1 tsp nutmeg

1/4 tsp ground ginger

1 tsp pumpkin pie spice

What to do:

1. Preheat your oven to 450 degrees F.
2. Spray your bundt cake pan with non-stick spray.
3. In a mixing bowl, mix together the pumpkin, eggs, oil, water, and sugar until thoroughly combined.
4. In a separate bowl, mix together the flour, baking powder, salt, and spices.
5. Add the dry ingredients into the wet ingredients gradually and mix well.
6. Pour the batter into the bundt pan and bake for 45 minutes or until a toothpick inserted into the center comes out clean.
7. Let cool then flip over onto a serving plate before serving.

Pumpkin Crumb Bars

Servings: 10-12

What you need:

1 1/4 cups all-purpose flour
1 1/4 cups quick oats
1/2 tsp salt
1/2 tsp baking soda
1/2 cup sugar
1/2 cup brown sugar
3/4 cup butter, melted
1 tsp vanilla extract
1/4 cup sugar
1/4 cup brown sugar
1 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp ginger
1 pinch ground cloves
1/4 tsp salt
1 egg, at room temperature
1 egg yolk, at room temperature
1/2 tsp vanilla extract
1 1/4 cups canned pumpkin
1/3 cup evaporated milk
Whipped cream

What to do:

1. Preheat your oven to 350 degrees F.
2. In a mixing bowl, whisk together the flour, oats, salt, and baking soda until well mixed.
3. Add in the 1/2 cup sugar and 1/2 cup brown sugar and mix well.
4. Add the melted butter and the vanilla and mix well.
5. Press half of the mixture into the bottom of a square baking dish and bake for 15 minutes.
6. In a mixing bowl, whisk together 1/4 cup granulated sugar, 1/4 cup brown sugar, cinnamon, nutmeg, ginger, cloves, and salt.
7. Add in the egg, yolk, and vanilla and stir until mixed well.
8. Mix in the pumpkin and the milk.
9. Pour the mixture over the baked crust in the square dish.
10. Bake for 15 minutes, then remove it from the oven.
11. Sprinkle the rest of the crust crumbs over the top.
12. Return to the oven and bake for another 20-25 minutes or until golden on top.
13. Allow to cool at room temperature then refrigerate for 1 hour before serving.
14. Top with whipped cream before serving.

Pumpkin Pie Apple Crisp

Servings: 8-10

What you need:

1 cup pumpkin pie filling
1/4 cup evaporated milk
1 egg
1 tsp pumpkin pie spice
4 apples, peeled and chopped
1/2 cup brown sugar
1/4 cup white sugar
1 tbsp cinnamon
1/4 cup brown sugar
1/2 cup oats
1/4 cup melted butter

What to do:

1. Preheat your oven to 375 degrees and spray a square baking dish with non-stick spray.
2. Mix together the pumpkin pie filling, evaporated milk, egg, and pumpkin pie spice in a mixing bowl.
3. Place the mixture into the bottom of the square baking pan and bake for 10 minutes then remove from the oven.
4. Mix the chopped apples with the brown sugar, white sugar, and cinnamon.
5. Pour the apples on top of the pumpkin layer in the baking dish.
6. Mix together the brown sugar, oats, and melted butter and sprinkle it over the apples.
7. Bake for 40-45 minutes.

Pumpkin Angel Food Cake

Servings: 12

What you need:

- 1 box angel food cake mix
- 15 oz can of pumpkin
- 1 tsp pumpkin pie spice
- 8 tbsp butter
- 8 oz of cream cheese, softened
- 1/2 tsp vanilla extract
- 2 1/2 cups powdered sugar
- 1 tsp cinnamon

What to do:

1. Preheat your oven to 350 degrees F and spray a 9x13 inch baking dish with non-stick spray.
2. In a large bowl, mix together the angel food cake mix and the pumpkin pie space.
3. Stir in the pumpkin until well combined.
4. Pour the mixture into the prepared pan and bake for 25-30 minutes.
5. Remove from the oven and let the cake cool completely.
6. With a mixer, cream together the butter and cream cheese until light and fluffy.
7. Add in the vanilla and mix.
8. Slowly mix in the powdered sugar and cinnamon.
9. Mix until everything is mixed together and light and fluffy.
10. Frost the cake with this mixture and cut into bars before serving.

Pumpkin Spice Cake

Servings: 8-10

What you need:

3/4 cup butter at room temperature

1 1/2 cups sugar

3 eggs

1 1/4 cup canned pumpkin

3 cups flour

1 tsp baking powder

1 tsp baking soda

1/2 tsp salt

3 tsp pumpkin pie spice

1 cup buttermilk

1 cup sugar

1/2 cup cream

2 tbsp butter

1/2 cup chopped toasted pecans

What to do:

1. Preheat your oven to 350 degrees F.

2. Grease a bundt cake pan.

3. In a large mixing bowl, beat together the sugar and butter until light and fluffy.

4. Add in the eggs one at a time and beat to combine well.

5. Add the pumpkin and mix well.

6. In a separate bowl, mix together the flour, baking powder, baking soda, salt, and pumpkin pie spice.

7. Add half the flour mixture to the wet ingredients and combine.
8. Add the rest of the flour and the buttermilk and mix well.
9. Pour the batter into the bundt pan and bake for 45 minutes or until a toothpick inserted into the center comes out clean.
10. Let the cake cool completely on a rack before turning out onto a cake platter.
11. Heat a medium saucepan over medium heat.
12. Melt 2 tbsp of butter in the saucepan and add 1 cup of sugar. Heat until sugar is melted.
13. Add the 1/2 cup cream and stir constantly over low heat for about 10 minutes or until a caramel sauce forms.
14. Stir in the pecans and pour over the cooled cake.

Crock Pot Pumpkin Pecan Bread Pudding

Servings: 8

What you need:

8 cups day old bread cubes

1/2 cup chopped toasted pecans

1/2 cup cinnamon chips

4 eggs

1 cup canned pumpkin

1 cup half and half

1/2 cup brown sugar

1/2 cup melted butter

1 tsp vanilla

1 1/2 tsp pumpkin pie spice

What to do:

1. Place the cubed bread into a greased crock pot.
2. Place the cinnamon chips and pecans on top of the bread.
3. In a medium sized bowl, mix together the eggs, pumpkin, half and half, brown sugar, melted butter, pumpkin pie spice, and vanilla.
4. Pour the pumpkin mixture over the cubed bread and gently stir to coat the bread.
5. Cook on low for 3-4 hours.
6. Serve warm.

No-Bake Pumpkin Cheesecakes

Servings: 8-10

What you need:

- 1 sleeve of graham crackers
- 1/2 stick of butter, melted
- 1 tbsp sugar
- 2 tbsp brown sugar
- 8-oz cream cheese, softened
- 1 15-oz can pumpkin puree
- 3 tsp pumpkin pie spice
- 1 1-oz package cheesecake instant pudding mix
- 1 14-oz can sweetened condensed milk
- 1 8-oz container whipped cream

What to do:

1. In a food processor, pulse the graham crackers until they are a fine crumb.
2. Add in the melted butter, sugar, and brown sugar and pulse until combined well.
3. Spoon the crumbs into individual 8-10 oz cups.
4. Place the cups in the refrigerator to set.
5. In a mixing bowl, whip the cream cheese with a mixer until creamy.
6. Add in the pumpkin and mix until combined well.
7. Add in the sweetened condensed milk and mix until combined well.
8. Gently mix in the whipped cream.
9. Top the graham cracker crusts in each cup with the cheesecake mixture and refrigerate for an hour or two until ready to serve.

Pumpkin Bars

Servings: 8-10

What you need:

2 cups flour
2 tsp baking powder
2 tsp cinnamon
1/2 tsp nutmeg
1 tsp salt
1 tsp baking soda
4 eggs
1 2/3 cup sugar
1 cup oil
1 15-oz can pumpkin
8 oz cream cheese, softened
1/3 cup butter
3 cups powdered sugar
1 cup whipped cream
1 tbsp milk

What to do:

1. Preheat your oven to 350 degrees F and grease a 15x10 baking pan.
2. In a small bowl, sift together the flour, baking powder, cinnamon, nutmeg, salt, and baking soda.
3. In a large mixing bowl, combine the eggs, sugar, oil, and pumpkin until mixed well.
4. Gradually mix in the dry ingredients and mix well.
5. Spread the batter into the baking dish and bake for 25-30 minutes or until a toothpick inserted into the center comes out clean.

6. While the bars are in the oven, place the cream cheese and butter in a mixing bowl and cream together.
7. Add in the powdered sugar, whipped cream, vanilla extract, and milk. Mix until fluffy.
8. Place the frosting in the refrigerator.
9. When the bars are finished cooking, let them cool completely then frost them generously.

Pumpkin Praline Trifle

Servings: 10

What you need:

Pumpkin layer:

1/3 cup cornstarch

1/2 cup sugar

1 tsp pumpkin pie spice

Pinch of salt

3 cups whole milk

3/4 cups pumpkin pie filling

1 tbsp vanilla extract

Vanilla layer:

1/3 cup + 1 tbsp cornstarch

1/2 cup sugar

Pinch of salt

3 cups whole milk

2 tbsp vanilla extract

Praline Layer:

1/2 cup toffee pieces

1/2 cups granola

What to do:

Pumpkin Layer:

1. Combine the cornstarch, sugar, pumpkin pie spice, salt, and milk in a large bowl and whisk vigorously until smooth.
2. Bring water to a simmer in a saucepan.
3. Use a heat proof bowl that fits inside of the saucepan (like a double broiler). Pour the sugar mixture into the heat proof bowl and let it sit for 15-20 minutes, stirring occasionally until its thick like pudding.
4. Stir the canned pumpkin and the vanilla into the pudding until well mixed.

Vanilla Layer:

1. Combine the cornstarch, sugar, salt, and milk in a large bowl and whisk vigorously until smooth.
2. Cook this in a heat proof bowl the same way you did the pumpkin layer.
3. Stir in the vanilla.

Praline Crumble:

1. Place the toffee bits and granola in a bowl and toss to combine.

Assembly:

2. In a trifle bowl or individual clear cups make the following layers: pumpkin, praline mixture, vanilla, praline. Repeat 2-4 times or until all ingredients are used.
3. Cover and refrigerate or serve immediately.

Turtle Pudding

Servings: 6-8

What you need:

- 1 1/2 cups Bisquick mix
- 1 cup sugar
- 1/2 cup unsweetened cocoa
- 1/2 cup milk
- 3/4 cup caramel topping
- 1 1/2 cups hot water
- 1/2 cup chopped pecans

What to do:

1. In a large bowl, mix the Bisquick, 1/2 cup sugar, and the cocoa. Mix in the milk and 1/2 cup of caramel until well combined.
2. Pour the mixture into your crock pot.
3. Pour the hot water over the top of the mixture and sprinkle in the rest of the sugar.
4. Cook on low for 2-3 hours.
5. Turn off the slow cooker and let it sit uncovered for 20 minutes.
6. Serve topped with the rest of the caramel and the chopped pecans.

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