



First Weekend in October | Elk Grove Regional Park | 10 am - 5 pm

Presented by



Cosumnes Community Services District Parks and Recreation Department

8820 Elk Grove Boulevard, Elk Grove, California 95624

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## 2009 Best Pumpkin Dessert Recipe Contest

### 1<sup>st</sup> Place - Pumpkin Cheesecake submitted by Lee Ann Duclo of Sacramento

Makes one 9 1/2-inch cheesecake

#### Crust

2 cups graham cracker crumbs  
8 tablespoons butter, melted

#### Topping

2 cups sour cream  
1/4 cup sugar  
1 teaspoon vanilla

#### Filling

3 (8-ounce) packages cream cheese, softened  
1 cup packed light brown sugar  
1 3/4 cup (16-ounce can) pumpkin  
2 teaspoons cornstarch  
1 1/4 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
4 eggs, beaten

Heat oven to 325 degrees F. In a food processor blend crumbs and melted butter until moist, but not wet. Press into the bottom and up the sides of spring-form pan. In a large bowl, using an electric beater, beat the cream cheese until smooth. Beat in brown sugar. Blend in pumpkin, cornstarch, cinnamon, and nutmeg. Slowly mix in eggs then pour into the prepared pan. Bake 55 minutes or until the center sets. Turn off oven and remove cake. In a medium bowl mix together the sour cream, 1/4 cup sugar and vanilla. Spread this over the top of the cheesecake and return to the warm oven for 30 minutes. Remove then let cool to room temperature before removing spring-form.

### 2<sup>nd</sup> Place - Pumpkin Spice Latte Fudge submitted by Malinda Ciremele of Roseville

2 cups white sugar  
1 stick butter  
3 tbs espresso powder  
1 cup half and half  
1/2 cup canned pumpkin

1 teaspoon pumpkin pie spice  
3 tbs light corn syrup  
1 teaspoon vanilla extract  
2 cups of white chocolate chips

Butter a 9x13 inch pan and set aside. In a heavy saucepan, combine sugar, espresso powder, milk, pumpkin, light corn syrup, and spice; bring to a boil, stirring constantly. As soon as boiling starts, stop stirring and attach candy thermometer. Allow mixture to reach softball stage (about 235 degrees F). Remove mixture from heat and allow to cool down to about 110 degrees F. Stir in white chocolate chips, butter and vanilla. Pour the mixture into the prepared pan and allow to set for several hours at room temperature. Cut into squares

### 3<sup>rd</sup> Place - Pumpkin Dip submitted by Carol Dyer of Elk Grove

Yield: 4 cups

2 C. canned pumpkin  
2 8-oz. pkg. cream cheese  
2 t. ground cinnamon

1 t. ground ginger  
4 C. powdered sugar  
Gingersnaps or sugar cookies

Combine pumpkin, cream cheese, cinnamon and ginger; beat until well blended. Add sugar; beat until smooth. Serve with gingersnaps or sugar cookies.