



2010 GIANT Pumpkin Festival of Elk Grove Best Pumpkin Dessert Recipe Contest

1st Place Pumpkin Praline Pie - Loretta Harris

1 9-inch pie crust	2 tsp cinnamon	½ tsp ginger
1 cup pecan halves (divided)	¼ cup granulated sugar	¼ tsp cloves
5 eggs (divided)	1 cup brown sugar	¼ tsp cream of tartar
3 tbsp rum	1 ½ cups canned pumpkin	1 cup caramel sauce (divided),
½ tsp salt	1 ½ cups heavy cream	kraft caramels melted in microwave

Mix caramel sauce and pecan halves. Warm caramel in microwave as needed to combine. Spread over the bottom of the unbaked pie crust. Reserve the balance of the pecans and caramel sauce for decoration at end of recipe. Set pie crust with caramel sauce layer aside. Beat three eggs, two egg yolks with brown sugar, pumpkin, cream, rum and spices until well blended. Pour the mixture slowly into the pie crust. Bake for 50 to 60 minutes at 400°. Pie is done when knife inserted into center comes out clean. Let pie cool. In clean bowl whip the two egg white to soft peaks add granulated sugar and cream of tartar slowly until Meringue forms stiff peaks. Cover the top of the pie with Meringue. Return pie to the oven at 425° for approx. 10 minutes or until Meringue is lightly brown. Allow pie to cool. Re-heat the caramel sauce (if necessary) and drizzle it over the Meringue in thin lines or loops. Before the caramel sets up, place the remaining pecan halves in a decorative pattern. Serves 6 to 8.

2nd Place Pumpkin Rum Cupcakes - Rondall Goins

1 package of yellow cake mix	1 tbsp pumpkin pie spice	1 stick of butter,
½ cup apple sauce	½ cup dark rum	(room temperature)
1 cup water	1 package of cream cheese,	1 tbsp pure vanilla extract
1 cup pumpkin puree	(room temperature)	1 tbsp rum extract
3 eggs	¾ cup sugar	pecans to garnish

Preheat oven to 325°. Mix all cupcake ingredients in large mixing bowl. Pour into greased (or lined) cupcake pans. Bake for 22-26 minutes. Let cool. In mixer cream butter and cream cheese, then add sugar, vanilla and rum extract. Beat until smooth. Frost cupcakes and garnish with pecan pieces.

3rd Place Ginger Pumpkin Cupcakes with Spiced Mascarpone Buttercream - Kristin Ferguson

1 tsp baking powder	2 cups unbleached all purpose flour	12 tbsp unsalted butter,
1 tsp baking soda	¼ cup candied ginger,	room temperature
1 tsp salt	finely minced	2 ½ cups powdered sugar,
2 tsp ground ginger	1 ½ cups canned pumpkin	sifted
1 tsp ground cinnamon	¼ cup unsulphured molasses	1 tsp vanilla extract
½ tsp ground cloves	1 cup unsalted butter,	¼ tsp ground cinnamon
¼ tsp ground nutmeg	melted and cooled	½ tsp ground nutmeg
¾ cup packed light brown sugar	4 large eggs lightly beaten	pinch each ground ginger, cloves
1 cup granulated sugar	8 oz mascarpone cheese,	2 tbsp finely minced candied ginger,
½ cup buttermilk	room temperature	for garnish

Preheat oven to 350°. Line cupcake pans with paper liners, set aside. In a medium bowl whisk together flour, baking soda, baking powder, salt, ginger, cinnamon, nutmeg, and cloves; set aside. In a large bowl whisk together brown sugar, sugar, butter, eggs, buttermilk, molasses, pumpkin puree, and candied ginger. Fold in dry ingredients until just combined. Fill liners ¾ of the way. Bake until tops spring back when touched and a cake tester inserted in the center comes out clean, 20-25 minutes. Transfer to a wire rack. Cool completely. Beat the butter on medium-high speed until smooth, 30-60 seconds. Beat in mascarpone cheese until blended. Add in vanilla extract, ginger, cinnamon, cloves and nutmeg. Reduce speed to low and add powdered sugar slowly. Beat mixture until light and fluffy. Spread on cupcakes. Garnish each with candied ginger.