

First Weekend in October

Elk Grove Regional Park

10 am - 5 pm

Presented by



**Cosumnes Community Services District
Parks and Recreation Department**

3020 Renwick Avenue
Elk Grove, California 95758

916.684.7550 • www.yourcsd.com

First Place: Gingerbread Pumpkin Trifle by Margaret Beach

Ingredients:

½ cup shortening
⅓ cup sugar
1 cup molasses
1 egg
2 ⅓ cups all-purpose flour
1 tsp baking soda
1 tsp ground ginger
1 tsp cinnamon
¾ tsp salt
¾ cup hot water

Filling/Topping:

2 cups cold milk
1 package (3.4 ounces) instant vanilla pudding mix
1 can (15 ounces) solid pack pumpkin
½ cup brown sugar
1 tsp vanilla extract
½ tsp ground cinnamon
2 cups heavy whipping cream
⅓ cup sugar
1 tsp rum extract

Directions:

In a large bowl, cream shortening and sugar until light and fluffy. Beat in molasses and egg. Combine flour, baking soda, ginger and cinnamon and salt; add to creamed mixture alternately with water, beating well after each addition. Pour into a greased 13 in. x 9 in. baking pan. Bake at 350 for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Cut the gingerbread into 1/2 in. to 1 in. cubes; set aside. In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Combine the pumpkin, brown sugar, vanilla and cinnamon; stir into pudding. In another bowl, beat cream until it begins to thicken. Add sugar and extract; beat until stiff peaks form. Set aside 1/4 cup gingerbread cubes. In a 4-qt. trifle bowl or glass serving bowl, layer a third of the remaining gingerbread cubes; top with a third of the pumpkin mixture and whipped cream. Repeat layers twice. Crumble reserved gingerbread; sprinkle over top. Cover and refrigerate for at least 1 hour before serving.

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Second Place: Cherie's Pumpkin Brownies by Cherie Thurman

Ingredients:

Brownies:

1 cup oil
2 cups sugar
4 eggs
2 cups canned pumpkin
2 tsp cinnamon
½ tsp salt
1 tsp baking soda
2 tsp baking powder
2 cups flour

Frosting:

8 ounces cream cheese, softened
12 tbsp butter, softened
2 tsp milk
2 tsp vanilla
6-8 cups powdered sugar
1 dash salt

Directions:

Beat oil, sugar, and eggs until creamy. Add the pumpkin, cinnamon, salt, baking soda, baking powder, and flour. Pour into greased and floured jelly roll pan or deep cookie sheet. Bake 350 for 35 minutes.

Make frosting by beating all ingredients together until smooth and creamy. You can add a little more milk if it is too thick. Cool brownies completely and frost with cream cheese frosting. Cut and enjoy.

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Third Place: Pirate's Gold Pumpkin Candy by Loretta Harris

Ingredients:

2 cups granulated sugar
1 ½ cups brown sugar, packed
1 cup light corn syrup
1 cup heavy whipping cream
½ cup (1 stick) soften butter
2 cups pumpkin pie mix (not canned pumpkin)
1 cup chopped pecans
½ cup toasted shelled pumpkin seeds
1 cup flaked sweetened coconut
3 cups powdered sugar
Sprinkles of Gold Paving sugar

Directions:

In a large heavy-duty sauce pan combine the first five ingredients over medium heat, stirring as needed until mixture boils and reaches 250 degrees on candy thermometer (soft ball stage). Remove from heat and add the pumpkin pie mix, stirring constantly to prevent lumps. Add the nuts, seeds and coconut. Then add the powdered sugar. Put pot back on the heat and bring back to boil and reaches 250 degrees again, stirring and watching the mixture. When it reaches the 250 degree temperature, remove from heat and watch and stir as needed. Cool until it reaches room temperature. (At this point it will look gooey and you will think it'll never gel and all it might be good for is ice cream topping! But hang in there it will gel!)

Cover a cookie sheet with parchment paper and when mixture is cool, spread evenly on the parchment paper, trying to keep the edges square. Sprinkle with paving sugar as desired. Let mixture set up (over night is best). Cut into ¾ inch squares. With a small spatula separate and place pieces in candy cups. Enjoy.