

Lazy Pumpkin



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Pumpkin Roll

Impress your guests with delicious pumpkin roll! An easy pumpkin sheet pan cake combines with a silky cream cheese filling for an irresistible dessert that will look like you spent hours making it.

Pumpkin Roll

Serves 8

Ingredients

CAKE MIX:

- 3 Large Eggs
- $\frac{2}{3}$ Cup Canned Pumpkin Puree not pumpkin pie mix
- $\frac{1}{2}$ Box Super Moist Yellow Cake Mix
- 1 $\frac{1}{2}$ Tsp Cinnamon
- $\frac{1}{4}$ Tsp Nutmeg
- $\frac{1}{2}$ Tsp Pumpkin Pie Spice
- $\frac{1}{2}$ Tsp Almond Extract
- $\frac{1}{2}$ Tsp Pure Vanilla Extract

CREAM CHEESE FILLING:

- 8- oz Cream Cheese Softened
- 1 Stick Butter Softened
- 1 $\frac{3}{4}$ Cups Powdered Sugar
- $\frac{1}{4}$ Cup Brown Sugar
- 1 Tsp Pure Vanilla Extract

Instructions

1. Preheat oven to 375°. Line a 15x10x1-inch Jelly Roll Pan with Parchment Paper lengthwise (you should have extra parchment paper hanging off of each end). Spray the parchment paper with non-stick cooking spray
2. In a large mixing bowl and beat eggs, almond extract, and vanilla extract with an electric hand mixer until light and fluffy, about 3 minutes. Add canned pumpkin puree and beat well. Scrape down the sides of the bowl as needed with a rubber spatula.
3. Slowly beat in dry cake mix, cinnamon, nutmeg, pumpkin pie spice and continue beating for approximately 1 additional minute
4. Pour into Jelly Roll Pan on top of Parchment Paper. Spread evenly over the parchment paper with a rubber spatula.
5. Place in the oven and bake at 375° for 11-15 minutes, or until the cake is cooked and a toothpick comes out clean when tested in the center of the cake.
6. NOTE: Watch your cake while cooking. You do not want to overcook this cake or it will be dry and won't roll properly.
7. Remove the cake from the oven. Loosen edges of the cake from the sides of the pan. While still hot, sprinkle about 4-6 Tablespoons (or morof powdered sugar on top of the entire cake so it doesn't stick to itself. While the cake is still hot (important that it is still hot when rolling!), start on the short end of the cake and roll semi-tightly to the other end.
8. Wrap in plastic wrap so the cake stays moist and let cool completely, about 2 hours on the counter.
9. When your cake is almost done cooling make your cream cheese filling by combining the cream cheese, butter and brown sugar in a mixing bowl. Beat on medium until light and fluffy. Slowly add powdered sugar and vanilla extract. Beat together scraping the sides of the bowl with a rubber spatula as needed.
10. When the cake roll has cooled completely unroll and spread the cream cheese mixture evenly over the entire roll (all the way to the edges of the cake). Roll the cake back up making sure not to roll the parchment paper in the cake this time.
11. Refrigerate the cake 2-3 hours. Remove from the refrigerator and place on a serving platter. Dust the top of the cake with powdered sugar.



Pumpkin Pie

This perfect pumpkin pie recipe is the best easy, delicious, homemade classic dessert to make your family! This old-fashioned holiday favorite offers a world-famous over the top flavor with a flaky crust and creamy, rich filling baked from scratch. I stole this traditional pumpkin pie from my grandma's recipe box and I'm so excited to share it with you today — you'll agree it's great!

Pumpkin Pie Recipe

Serves 8

Ingredients

- 4 eggs
- 1 cup sugar
- 1 Tablespoon flour
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- ½ teaspoon salt
- ¼ teaspoon ginger
- 1 cup pumpkin
- 3 Tablespoons butter melted
- 1 ½ cups milk
- 9- inch unbaked pie crust

Instructions

1. In a large bowl lightly beat the eggs. Set aside.
2. In a small bowl whisk together sugar, flour, cinnamon, cloves, ginger, and salt. Add these dry ingredients to the eggs.
3. Stir in melted butter and pumpkin.
4. Add the milk last and mix well.
5. Pour into unbaked 9-inch pie crust and bake at 450 degrees for 15 minutes.
6. Then reduce the heat to 350 degrees and bake 30 more minutes until a cake tester comes out clean.



Pumpkin Cheesecake Bars

I'm obsessed with this incredible pumpkin cheesecake bars recipe. It combines two of my favorites in a delightful new way! Cinnamon, spices, brown sugar, cream cheese and pumpkin, combined with a little magic, create the perfect marriage of pumpkin pie and pumpkin cheesecake in a cookie bar form.

Pumpkin Cheesecake Bars

Serves 9

Ingredients

Crust Ingredients

- 1 cup gingersnap crumbs
- 1 cup graham cracker crumbs
- 5 tbsp unsalted butter melted
- 1 tbsp sugar
- 1/2 tsp cinnamon

Filling Ingredients

- 1 package cream cheese at room temperature (8 ounce)
- 1 cup brown sugar
- 15 ounce can pumpkin puree
- 2 eggs room temperature
- 12 ounce can evaporated milk
- 1½ tsp vanilla
- 1 tsp ground cinnamon
- 1 1/2 tsp pumpkin pie spice
- ¼ tsp salt

Topping Ingredients

- 2 cup finely chopped pecans
- 1/2 cup packed brown sugar
- 3 tbsp water

Instructions

For the crust:

1. Preheat oven to 350 degrees. Line an 8x8 baking pan with parchment paper.
2. Pulse together the gingersnaps crumbs, graham cracker crumbs, cinnamon, and sugar until they are fine crumbs.
3. Add butter and pulse to blend. Press the crumbs evenly into the bottom of the pan.
4. Bake at 350 degrees for 8-10 minutes.
5. Allow to cool for 10 minutes.

For the filling:

1. On medium speed, beat cream cheese and brown sugar until smooth and creamy.
2. Add the pumpkin and mix on low speed until fully blended.
3. Add the eggs one at a time, beating well after each addition.
4. Combine the milk and vanilla, beating until well combined. Stir in the spices and salt, mixing on low.
5. Pour onto the crust. Bake at 350 degrees for 40 minutes.

For the topping:

1. Add nuts, brown sugar and water in same bowl.
2. Spread over the top of the pumpkin cheesecake.

Once assembled...

1. Remove from oven and place on a wire rack to cool to room temperature.
2. Store in an airtight container in the refrigerator for up to 4 days.



Pumpkin Delight Dessert

Instead of pumpkin pie this fall (or Thanksgiving!), try this easy pumpkin delight dessert recipe instead! A homemade pecan and graham cracker mix forms a delicious crust that is topped with three layers of light and fluffy filling — including cream cheese, pumpkin, pudding and Cool Whip.

Pumpkin Delight

Serves 15

Ingredients

- 1 Cup Cinnamon Graham Crackers crushed
- 1 Cup Honey Graham Crackers crushed
- 1 Cup Unsalted Butter melted
- ½ Cup Flour
- ¼ Cup Sugar
- 1 Cup Pecans chopped and divided (¼ Cup & ¾ Cup)
- 3 8-oz Blocks of Cream Cheese, softened
- 3 Cups Powdered Sugar
- 4 Cups Cool Whip, softened
- 3 Packages of 3.4-oz Instant Vanilla Pudding
- 2.5 Cups Whole Milk
- 15- oz Can Pumpkin Puree
- 1 Tsp Pumpkin Pie Spice

Instructions

1. Preheat oven to 350°.
2. Mix cinnamon graham crackers, honey graham crackers, butter, flour, ¼ cup chopped pecans and sugar in a medium mixing bowl.
3. Press graham cracker mixture into a buttered 9x13 baking dish. Put in the oven and cook for 15 minutes. Remove from the oven and let cool completely.
4. In a large mixing bowl combine cream cheese, powdered sugar, and 1 cup of cool whip. Use an electric mixer or stand mixture -- start on a low speed to combine. Once mixture is starting to combine turn the speed to high and finish whipping the mixture together until no lumps remain.
5. Spread cream cheese mixture over the top of the cooled graham cracker crust.
6. In a large mixing bowl combine instant vanilla pudding, milk, pumpkin puree, pumpkin pie spice and 1 cup of cool whip. Whisk together.
7. Pour pudding mixture over the cream cheese layer.
8. Spread remaining cool whip over the top of the desert. Sprinkle with ¾ cup of remaining chopped pecans.
9. Cover with plastic wrap and refrigerate 3 hours. Move to the freezer one hour before serving. This will allow for easy cutting and lifting of each dessert piece when serving.



Pumpkin Pie Cupcakes

Totally delish and irresistible, these homemade pumpkin pie cupcakes are a great dessert idea for Thanksgiving and beyond. Baked from scratch, these moist cupcakes are a fun individual option to traditional pumpkin pie. I'm a big fan of how easy they are to make and they offer an incredible flavor with just the right amount of pumpkin and spice. Topped with fresh whipped cream, you'll think this simple pumpkin pie cupcake recipe is incredible — the best!

Pumpkin Pie Cupcakes

Serves 12

Ingredients

- $\frac{3}{4}$ Cup Flour
- $\frac{1}{4}$ Tsp Salt
- 1 Tsp Baking Powder
- 1 Tsp Baking Soda
- 1 $\frac{1}{2}$ Tsp Pumpkin Pie Spice
- $\frac{1}{8}$ Tsp Nutmeg
- $\frac{1}{2}$ Tsp Cinnamon
- 1 15- oz Canned Pumpkin Puree not pumpkin pie filling
- $\frac{3}{4}$ Cup Sugar
- 1.5 Cups Whole Milk
- 2 Large Eggs
- Baker's Joy Cooking Spray
- Cool Whip

Instructions

1. In a medium mixing bowl whisk together flour, salt, baking powder, baking soda, pumpkin pie spice, nutmeg, and cinnamon.
2. In a large mixing bowl whisk together canned pumpkin puree, sugar, whole milk, and eggs.
3. Slowly whisk the dry ingredients into the wet ingredients.
4. Spray muffin tin with Baker's Joy Cooking Spray. Fill each muffin cup about $\frac{2}{3}$ of the way full. Bake for 25 minutes. Remove from oven and let cool 20 minutes. Place in the refrigerator and chill for 30 minutes.
5. Top with Cool Whip, sprinkle a tiny bit of cinnamon on the top of each cupcake and serve.



Pumpkin Dump Cake

This pumpkin dump cake is a great twist on the classic, old-fashioned pumpkin pie. It's easy to make and comes together quickly to offer a crowd-pleasing, decadent dessert that is the best served warm and bubbly with whipped cream on top.

Pumpkin Dump Cake

Serves 12

Ingredients

- 2 30-ounce cans pumpkin pie mix
- 4 eggs
- 2 5 oz cans evaporated milk
- 1 box spice cake mix
- 3/4 cup butter melted

Instructions

1. Preheat the oven to 350 degrees. Spray a 9x13 baking dish with cooking spray.
2. In a large bowl mix together pumpkin pie mix, eggs, and evaporated milk and then pour the mixture into the baking dish.
3. Sprinkle cake mix evenly over the top of the pumpkin.
4. Pour butter evenly over the top of the cake mix. Do not stir!
5. Bake for 50-60 minutes or until the top is golden brown.
6. Let cool before serving. Serve with whipped topping or vanilla ice cream. Add walnuts or pecans, if desired.



No Bake Pumpkin Pie

This no-bake pumpkin pie is a great twist on the classic pumpkin pie. It features a graham cracker crust filled with perfect layers of pumpkin pie filling, spices, cream cheese, Cool Whip and vanilla pudding. Plus, since it's no-bake, it's quick and easy to make.

No-Bake Pumpkin Pie Recipe

Serves 16

Ingredients

- 2 cups canned pumpkin
- 1/2 cup sugar
- 8 ounces cream cheese softened
- 2-8 ounce containers of Cool Whip or other whipped cream
- 1 tablespoon cinnamon
- 2 teaspoons pumpkin pie spice
- 1 teaspoon nutmeg
- 1-3.4 ounce box instant vanilla pudding
- 1 cup milk
- 2 pre-made crusts

Instructions

Bottom Layer

1. Add cream cheese, sugar, and half of one 8 ounce tub of whipped cream in a bowl and blend well with a hand mixer.
2. Fill your pre-made crusts evenly with this mix.

Middle Layer

1. Mix pudding and milk and stir until thick.
2. Add pumpkin pie spice, nutmeg, and cinnamon. Stir until blended.

Top Layer

1. Top evenly with Cool Whip and sprinkle with spices.
2. Refrigerate for at least an hour before eating so pie has time to set completely.



Pumpkin Chocolate Chip Cookies

These pumpkin chocolate chip cookies are moist and almost cake-like. When served with a glass of cold milk, fresh from the oven, they melt in your mouth.

Pumpkin Chocolate Chip Cookies

Makes 24

Ingredients

- 1 cup of sugar
- 1 teaspoon of vanilla
- 1 egg
- ½ cup vegetable oil
- 2 teaspoons of cinnamon
- ½ teaspoon salt
- 2 teaspoons of baking powder
- 1 teaspoon baking soda
- 2 cups of flour
- 8 ounces of semi-sweet chocolate chips
- 1 cup of canned pumpkin

Instructions

1. Combine all dry ingredients in a medium sized bowl, and mix.
2. In separate large bowl add all wet ingredients: egg, vanilla, pumpkin and oil. Mix until well combined.
3. Slowly add dry ingredients to the wet ingredients.
4. Fold in chocolate chips.
5. Let batter set for 20 minutes.
6. Preheat oven to 350 degrees.
7. Scoop cookies about two tablespoon size onto a greased baking sheet.
8. Bake for 10 minutes (time may vary with different ovens).



No-Churn Pumpkin Ice Cream

You'll only need five ingredients to make this delicious no-churn pumpkin ice cream! Heavy whipping cream, sweetened condensed milk, pumpkin puree, pumpkin pie spice and vanilla extract come together and the result is a creamy, rich dessert that's perfect for fall.

No Churn Pumpkin Ice Cream

Serves 6

Ingredients

- 8 oz heavy whipping cream
- 14 oz sweetened condensed milk
- $\frac{3}{4}$ cup pumpkin puree
- 1 teaspoon pumpkin pie spice
- $\frac{1}{2}$ teaspoon vanilla extract

Instructions

1. Whip the cream until stiff peaks form. If using an electric mixer, use the paddle attachment.
2. Gradually add condensed milk while continuing to beat.
3. Stir in the pumpkin puree, vanilla extract, and pumpkin pie spice.
4. Pour into 9" x 5" loaf pan or freezer container, and freeze for at least 4 hours.



Pumpkin Cheesecake with Gingersnap Crust

This easy recipe for the best-ever Pumpkin Cheesecake with Gingersnap Crust will make your whole tribe grin! Make it with real pumpkin or with pumpkin pie filling. You can't go wrong with this creamy pumpkin cheesecake dessert.

Pumpkin Cheesecake with Gingersnap Crust

Serves 12

Ingredients

- 40 gingersnap cookies finely crushed into crumbs
- 1 3/4 cups sugar divided
- 3/4 cup 1 1/2 sticks butter
- 3 packages 8 oz. each cream cheese, softened
- 1 can 15 oz. pumpkin
- 1/4 cup all-purpose flour
- 1 tablespoon pumpkin pie spice
- 6 eggs slightly beaten
- 1 cup heavy cream
- 1 teaspoon vanilla extract

Instructions

1. Place 13 x 9-inch roasting pan filled halfway with water on bottom rack in oven. Preheat oven to 325°.
2. Combine cookie crumbs, 1/4 cup sugar and 1/4 cup butter in a small bowl.
3. Press crumb mixture onto bottom and halfway up sides in a large springform pan; set aside.
4. Beat cream cheese and remaining 1-1/2 cups sugar and 1/2 cup butter in medium bowl, with electric mixer until mixture is creamy, about 3 minutes.
5. Beat in pumpkin, flour, and pumpkin pie spice until smooth. Gradually beat in eggs, cream, and vanilla until smooth. Pour into prepared springform pan.
6. Bake in center of oven 1 hour 30 minutes or until edges are golden and middle is almost set. Without opening the door, turn oven off and let cheesecake stand in oven 30 minutes. Cool completely on wire rack. Cover and refrigerate overnight. Best if made one day ahead.



Baked Pumpkin Spice Donuts

Check out this easy homemade recipe for scrumptious mini pumpkin spice donuts! Donuts are a great treat anytime of the year but add in rocking fall spices, like cinnamon and cloves, plus an awesome glaze and you've got yourself a real winner here.

Baked Pumpkin Spice Donuts with Pumpkin Spice Glaze

Makes 36

Ingredients

- 1/2 cup Brown Sugar
- 1/4 tablespoon Baking Soda
- 1/2 teaspoon Baking Powder
- 1 cup Flour
- 1/3 cup Sugar
- 1/8 teaspoon Ground Nutmeg
- 1 teaspoon Pumpkin Pie Spice
- 1 teaspoon Cinnamon
- 1/8 teaspoon Ground Cloves
- 1/3 teaspoon Salt
- 1 tablespoon Butter melted
- 1 Egg beaten
- 1 teaspoon Vinegar
- 1/2 cup Heavy Whipping Cream
- 1 teaspoon Vanilla Extract
- 3/4 cup Pumpkin Puree
- Bakeware
- Wilton 12-Cavity Mini Donut Pan

For the pumpkin spice glaze:

- 1 cup Brown Sugar
- 1 cup Powdered Sugar
- 1 teaspoon Cinnamon
- 1 teaspoon Pumpkin Pie Spice
- 1/4 cup Half & Half

Instructions

1. Preheat oven to 350 degrees.
2. In a small bowl, melt 1 teaspoon butter in the microwave. Remove and let cool.
3. In a large mixing bowl, combine dry ingredients: brown sugar, baking soda, baking powder, flour, sugar, ground nutmeg, pumpkin pie spice, cinnamon, ground cloves, and salt. Using a fork, stir.
4. Once melted butter has cooled, add beaten egg, vinegar, heaving whipping cream, and vanilla extract. Whisk together.
5. Add egg mixture to dry mixture in large mixing bowl. Stir well.
6. Add pumpkin puree to mixture. Stir until all ingredients are evenly combined.
7. Spray the donut pan with nonstick cooking spray.
8. Using a disposable piping bag, fill with mixture. Try to eliminate air bubbles, pushing mixture toward the tip. Using scissors, snip the tip of the piping bag.
9. Slowly fill each donut cavity halfway full.
10. Bake first batch of mini cake donuts for approximately 10 minutes. Remove. Let cool. Use a butter knife or spoon to gently release the donuts or turn the pan upside down and gently tap the pan on the counter. They should fall onto the counter top. Watch out or one will probably fall right into your hand, begging to be eaten while it's warm.
11. Wipe the donut pan clean and repeat steps 9 and 10.

Pumpkin Spice Glaze

1. Combine all ingredients in a small mixing bowl. Stir well with a whisk or fork. Reduce or add amount of powdered sugar to get desired consistency.
2. Using a brush or small spoon, add glaze to donuts. Let set for 10 minutes.
3. Serve with sprinkles, if desired.



Pumpkin Chocolate Chip Bread

This easy, moist, homemade pumpkin chocolate chip bread is absolutely delicious! This pumpkin bread with chocolate chips combines a couple favorites for me — I find it's best when served with a steaming mug of coffee.

Pumpkin Chocolate Chip Bread

Serves 8

Ingredients

- 1 and $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- 2 $\frac{1}{4}$ teaspoons ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{3}{4}$ teaspoon salt
- 2 large eggs
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 1 $\frac{1}{2}$ cups pumpkin puree
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup orange juice
- 1 cup semi-sweet chocolate chips

Instructions

1. Adjust the oven rack to the lower third position and preheat the oven to 350 degrees F to prevent the bread from browning too soon. Spray a 9"x 5" loaf pan with non-stick spray. Set aside.
2. In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves and salt together until combined. In a medium bowl, whisk the eggs, granulated sugar, and brown sugar together until combined. Whisk in the pumpkin, oil, and orange juice.
3. Pour these wet ingredients into the dry ingredients and gently mix together. Be sure not to over mix – there will be a few lumps. Gently fold in chocolate chips, being sure to taste a few.
4. Pour the batter into the prepared loaf pan. Bake for 60-65 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from browning too much. Insert a toothpick into the center of the loaf – if it comes out clean with just a few crumbs, it is finished baking.
5. Allow the bread to cool completely in the pan on a cooling rack.



Pumpkin Cream Cheese Dip

Caramel Pumpkin Cream Cheese Dip is delightfully indulgent! Served with fresh apple slices, dried apple chips, or cinnamon graham crackers, your entire family will love this rich, delicious treat.

Pumpkin Cream Cheese Dip

Makes 2 Cups

Ingredients

- 8 ounces heavy whipping cream
- 8 ounces cream cheese
- ½ cup powdered sugar
- ½ cup caramel sauce
- ½ cup canned pumpkin
- 1 teaspoon vanilla
- 1/8 teaspoon cinnamon

Instructions

1. In a large bowl, beat the whipping cream on high until it starts to increase in volume.
2. When it has doubled in size, but stiff peaks still have not yet formed, add cream cheese and powdered sugar; continue to whip until fluffy and stiff peaks start to form.
3. Stir in vanilla, cinnamon, caramel, and pumpkin.
4. Transfer to a serving bowl; garnish with a sprinkle of cinnamon and serve.



Easy Pumpkin Banana Bread

This easy Pumpkin Banana Bread is a simple recipe that produces a delicious homemade result. How about combining two fall favorite flavors into one sweet bread? I love a good quick bread and dreams come true with this amazing, moist banana pumpkin bread.

Pumpkin Banana Bread

Serves 8

Ingredients

- 1 C dark brown sugar
- 1/2 C sugar
- 1/2 C canola oil
- 2 eggs room temperature
- 1 C canned pumpkin puree
- 1 C mashed banana
- 1 3/4 C flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoon pumpkin pie spice
- 1/4 C whole milk
- 1/2 C diced pecans or walnuts

Instructions

1. You'll start by preheating your oven to 350°degrees. Treat a glass bread pan with baking spray.
2. Put the brown sugar, sugar, oil and eggs into a bowl. Stir to mix.
3. Mix bananas, pumpkin puree and whole milk. Add to the sugar/egg mixture.
4. Sift the flour, salt, baking soda, baking powder, cinnamon, and pumpkin pie spices together. Add pecans or walnuts.
5. Slowly add 1/3 of the dry ingredients to the wet ingredients at a time, mix as you add.
6. Pour into the prepared glass loaf pan.
7. Bake at 350 degrees for 85 minutes or until a toothpick inserted in the middle comes out clean.
8. Remove from oven and allow to cool completely.



Slow Cooker Pumpkin Spice Latte

Want to wow those holiday guests as soon as they open their eyes? Slow Cooker Pumpkin Spice Latte is a treat to wake up to! Not only does it smell and taste amazing, it's a great way to energize the morning. Mmm...coffee!

Slow Cooker Pumpkin Spice Latte

Serves 8

Ingredients

- 10 teaspoons instant coffee powder
- 5 cups boiling water
- 1 ½ cups French Vanilla Creamer
- 1 cup canned pumpkin
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg
- whipped cream
- Note: I mixed ingredients in a separate bowl then added it to my slow cooker.

Instructions

1. In a large bowl, pour water and instant coffee. Stir to dissolve.
2. Gently whisk in pumpkin, coffee creamer, cinnamon, and nutmeg.
3. Transfer to a slow cooker and cook on low for 45 minutes.
4. Serve with fresh whipped cream; sprinkle more cinnamon on top.



Pumpkin Spice Muffins

These delicious and easy pumpkin muffins are the perfect treat for snacks, brunch, or breakfast. They are so simple to make with just two simple ingredients!

Pumpkin Spice Muffins

Makes 6 Jumbo Muffins

Ingredients

- 1 15-ounce can pumpkin puree
- 1 15-ounce box spice cake mix

Instructions

1. Preheat your oven to 350F.
2. Have your helpers dump the cake mix and pumpkin puree into a BIG bowl. (The bigger bowl, the less spills will come over the sides!)
3. Have them stir the muffin batter to their hearts content! A few dry spots or lumps are not a big deal, but still try to get the batter as even-looking as possible. (Another thing to love about this recipe – no need for a mixer!)
4. Using a 1/2 cup measuring cup, portion the pumpkin spice muffin batter into a pre-lined jumbo muffin pan.
5. Bake for 18-25 minutes (depending on how big your muffins are) until an inserted toothpick comes out clean.
6. Cool on a cooling rack, and then enjoy!



Pumpkin Dog Treats

These easy pumpkin dog treats are a great way to spoil your best friend.

Homemade dog treats don't get any easier than this delicious pumpkin and peanut butter treat recipe. Yummy and safe, these dog biscuits are a quick, yummy, and fresh alternative to store-bought snacks. Your dog will love them!

Pumpkin Dog Treats

Makes 40

Ingredients

- $\frac{3}{4}$ cup pumpkin puree
- $\frac{1}{2}$ cup no sugar or salt added peanut butter, $\frac{1}{2}$ cup more for drizzle
- $\frac{1}{4}$ cup oats
- 1 egg
- 2 cups brown rice flour

Instructions

1. Preheat oven to 350 degrees.
2. In a medium-sized mixing bowl, combine all ingredients in order and beat until well combined. Dough should look crumbly but will stick when placed into a ball.
3. Split dough in half and roll into a ball. Place ball of dough between two layers of parchment paper.
4. First, flatten with the ball with the palm of your hand, and then roll with rolling pin. The dough should be about $\frac{3}{4}$ inch thick.
5. Once flattened, use a cookie cutter to cut out shapes. Carefully lift and place on a parchment-lined baking sheet. Repeat until all of your dough is used.
6. Place in oven and bake for 10-12 minutes. For a crisper treat, flip over treats and cook for an additional 6 minutes or until crisp. You may need to adjust baking times depending on treat thickness and type of cookie sheet.
7. While treats are baking, heat additional peanut butter for 20-30 seconds in the microwave or until smooth and creamy. Once treats are finished cooking, drizzle on peanut butter.
8. Let cool completely before serving to your dog.