

Somerset Farms Recipes

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Here are a few recipes you might enjoy:

How to clean and cook a pumpkin

- Scrub the outside of the pumpkin with a vegetable brush.
- Cut the pumpkin in half and use a spoon to scrape out the fibers and the seeds.
- Cut the pumpkin halves into smaller pieces if needed, then place them skin side up in a shallow baking dish.
- Bake in a 350°F oven until the pumpkin is fork tender, about an hour. The time will vary depending on the size of your pieces.
- Let it cool, and then either cut off the peel or scoop out the flesh.
- Puree the pumpkin using a hand blender
- use what you need in your favorite recipe and freeze individual portions for later use. Frozen pumpkin will keep for up to 6 months in the freezer.

TIP: For pumpkins that you're not cooking right away, keep them cool. They like a temperature of about 50 to 65°F.

Pumpkin Muffins



2 ¼ Cups all-purpose flour
1 ½ tsp. baking soda
1 tsp. ground ginger
¼ tsp. salt
¾ tsp. cinnamon
½ tsp. nutmeg
½ tsp. ground cloves
1 Cup packed brown sugar
1 Cup pureed pumpkin (home made or canned, NOT pumpkin pie filling)
1/3 Cup buttermilk
1/3 Cup canola oil
¼ Cup molasses
1 tsp. vanilla extract
2 lg. eggs
cooking spray
2 Tbsp. granulated sugar

Preheat oven to 400°

Lightly spoon flour into dry measuring cup; level with a knife. Combine flour through cloves in a medium bowl. Whisk to combine. In another bowl, combine brown sugar through eggs, stir well with a whisk. Add sugar mixture to flour mixture; stir just until moist.

Spoon batter into 18 muffin cups coated with cooking spray. Sprinkle with granulated sugar. Bake at 400° for 15 min. until a wooden toothpick inserted into centre comes out clean. Remove muffins from pans and cool on wire rack.

Pumpkin Spice Dutch Baby

(an amazing fall breakfast treat)

4 large eggs
¾ cup 2% or whole milk
¾ cup all-purpose flour
2 tsp. maple syrup

1 tsp. vanilla extract
3/4 tsp. ground ginger
3/4 tsp. ground cinnamon
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
2 Tbsp. unsalted butter

Preheat oven to 425 degrees.

Blend all ingredients (except butter) until smooth, some lumps are ok. Place butter in a cast iron pan and place in the centre of the preheated oven for about 3 min until the pan warms and the butter melts. Remove pan from oven with oven mitts, quickly pour in batter, return to oven and bake for 20-22 min until golden brown and puffy. Remove from oven, cut into quarters and serve warm covered in a dusting of icing sugar with real maple syrup on the side.

Pumpkin Spice Scones

(adapted from The Complete Canadian Living Baking Book)

2 1/2 cups all-purpose flour
1/3 cup baked brown sugar
2 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. ground ginger
1/2 tsp. ground cinnamon
1/2 tsp. salt
pinch of ground cloves
1/2 cup cold unsalted butter, cubed
3/4 cup buttermilk
1/2 cup pumpkin puree
1 egg
1 tsp vanilla extract

Preheat oven to 400 degrees. Line a baking sheet with parchment paper and set aside.

In a large bowl whisk together flour through cloves. Using a pastry blender (or two knives), cut in butter until crumbly. In a separate bowl, whisk together buttermilk, pumpkin puree, egg and vanilla; pour over flour mixture. Stir with a fork to make a soft ragged dough.

With lightly floured hands, press dough into a ball. On a floured surface, knead 10 times. Pat into a 10' x 7" rectangle, cut rectangle into 6 squares. Cut each square diagonally in half to form triangles. Place triangles about 1" apart on parchment covered cookie sheets, bake in preheated oven for 18-20 minutes until golden brown. Transfer to a wire rack and cool completely.

Store in an airtight container or these can be individually frozen in an airtight container for up to 2 weeks.

Pumpkin-Spice Bundt Cake with Cream Cheese Frosting

(adapted from Cooking Light October 1997)



3 1/4 cups all-purpose flour
1 Tbsp. baking powder
2 1/2 tsp. ground cinnamon
1 tsp. baking soda
1 tsp. ground nutmeg
1/4 tsp salt
1 1/2 cups fresh or canned pumpkin puree
1/2 cup applesauce
1 1/2 cups granulated sugar
1/2 cup margarine
3 large egg whites
2 tsp. vanilla extract
Cooking spray

Icing
1 8 oz container of cream cheese
1/4 cup butter, softened
1 cup icing sugar
1 tsp. vanilla extract

Preheat oven to 350 degrees.

Combine first 6 ingredients in a medium bowl; set aside. In a small bowl, combine pumpkin and applesauce; set aside.

Beat granulated sugar and margarine in a large bowl at medium speed until well blended (about 2 min). Add egg whites and vanilla, beat well. Add flour mixture to sugar mixture alternately with pumpkin mixture, beginning and ending with flour mixture. Pour batter into a 12 cup Bundt pan coated with cooking spray. Bake at 350 degrees for 50 minutes until a cake tester inserted in the centre of cake comes out clean. Cool in pan 10 minutes; remove from pan.

For icing; beat cream cheese and butter until well blended. Gradually add icing sugar and vanilla until it forms a nice smooth icing. Pour over cooled cake so that it runs down the sides and enjoy!

Alternate cake preparation: make two Bundt cakes, and triple the icing recipe and colour it orange with food colouring. Invert one cake, spread a layer of icing on the flat side, top with the second cake to form a pumpkin shape. Completely cover with orange icing and add a stem...now it looks like a pumpkin!

Pumpkin Cookies

1 cup sugar

1/3 cup shortening

2 eggs

1 to 2 teaspoons vanilla

1 cup pumpkin, steamed, drained, and mashed

2-1/2 cups flour

4 teaspoons baking powder

1/4 teaspoon salt

1/2 teaspoon ginger

1/2 teaspoon nutmeg

1/2 cup raisins

1/2 cup chopped nuts

Preheat oven to 375 degrees F.

Grease cookie sheets. Cream sugar and shortening, beat in eggs and vanilla, and stir in pumpkin. Sift dry ingredients and stir into pumpkin mixture. Add raisins and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake about 15 minutes.

Annette's Salsa Recipe

10 Cups ripe tomatoes, peeled and seeded

2 Lg. onions

2 sweet peppers, any colour

1/2 Cup Jalapenos, finely chopped

2 garlic cloves, minced
Dash paprika
1 Can garlic tomato paste
¾ Cup white vinegar
½ Cup brown sugar
2 Tbsp. course salt

Add all ingredients to a large pot and boil gently for 30 min. Add 1/3 Cup flour/water mixture to pot and continue to boil for 10 min. Pour in hot sterile jars and process in a boiling water canner for 30 min.

Zucchini, Tomato Casserole

This casserole is perfect to make with those baseball bat sized zucchini and beefsteak tomatoes, when your garden overflow-ith!

1 zucchini, large
2 beefsteak tomatoes (size to match zucchini diameter)
1 ball mozzarella
1 jar tomato sauce

Preheat oven to 350°F. Slice Zucchini and tomatoes into 1 cm wide slices. Slice mozzarella into ½ cm wide slices. Parboil zucchini in boiling water for 1 min, drain and dry on paper towel. Arrange slices, vertically, in a 9" x 5" casserole dish coated with cooking spray, alternating zucchini, tomato, mozzarella, zucchini, tomato, mozzarella. Pour pasta sauce over casserole and bake in pre-heated oven for 30 min until bubbly and cheese is melted.

Quick Zucchini Quiche

1 package Pillsbury Crescent Rolls
4 Cups zucchini, diced
3 Tbsp. butter
½ clove garlic, finely chopped
½ tsp. salt
pinch of pepper
¾ tsp. dill weed
3 eggs, beaten
1 Cup Monterey Jack Cheese

Preheat oven to 325°F. To form the crust; Separate the crescent rolls into 8 squares and press lightly into greased 9" pie plate. Form into a well sealed crust. In a large frying pan, melt butter over med-high heat. Sautee zucchini with garlic, salt and pepper until browned and soft. Drain excess drippings off browned zucchini, then spoon into crust. Beat the eggs and pour over top zucchini. Top with cubed cheese. Bake in 325°F oven for 45-50 minutes, until edges are brown and filling is set.

Zucchini Soup

This soup is a delicious way to use up large quantities of zucchini. It can easily be doubled or tripled for those times when zucchini are enormous and plentiful. It also freezes well for a quick winter meal.

2 Tbsp. butter or margarine
1 medium onion, diced
1 Cup carrots, diced
4 Cups unpeeled zucchini, diced

2 Cups broth, chicken or vegetable
salt and pepper to taste
½ Cup milk
Parsley and cheese to garnish

In a large heavy bottomed pot melt butter over medium heat. Sautee onions, carrots and zucchini until onions are tender. Add broth, cover and simmer 20 minutes until all vegetables are very soft. Remove from heat, season with salt and pepper, and puree using blender (hand or counter top version) until smooth. Pack into freezer containers to store or freeze. OR return to heat and add ½ cup milk, heat through. Pour into bowls, sprinkle with parsley and cheese to serve.

Zucchini Cheddar Scones

1 small zucchini, grated
2 Cups all-purpose flour
1 tsp. salt
1 Tbsp. baking soda
1 tsp. sugar
1 Cup old cheddar cheese
¼ Cup finely chopped chives
1 Cup buttermilk*

Preheat oven to 400°F. Grate zucchini into a large bowl. Add flour, salt, baking soda, sugar, cheddar, and chives, stir to combine. Using a fork, stir in buttermilk until a soft dough forms (will be sticky). Turn out onto a floured surface and pat into 2 cm thick piece. Cut into 9 pieces and place on a parchment lined cookie sheet. Bake in preheated oven for 18-20 min until lightly browned.

*Buttermilk substitution: Add 1 Tbsp. vinegar or lemon juice into a 1 Cup measure, fill with milk and stir. Let sit 2-5 minutes until it sours. Use in place of buttermilk.

Chocolate Zucchini Muffins



1 Cup whole wheat flour
1 ½ Cups all-purpose flour

1 ½ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
2 Cups zucchini, shredded
½ Cup apple sauce
½ Cup cocoa powder
1 ½ tsp. vanilla extract
1 ½ Cup sugar
½ Cup oil
½ Cup yogurt
3 eggs
½ Cup chocolate chips

Preheat oven to 400°F. Line 24 muffin cups with paper liners and set aside. Combine flours, soda, salt and cinnamon in a medium bowl, set aside. Place zucchini and apple sauce in a small bowl and puree using a hand blender until smooth. Add cocoa, and vanilla to zucchini mixture and beat for 90 seconds until well blended. In a large bowl, combine sugar, oil, yogurt and eggs until well blended. Add zucchini mixture to sugar mixture and stir well. Gradually add flour mixture to wet ingredients and stir until combined. Fold in chocolate chips until evenly dispersed. Fill paper lines 2/3 full and bake in pre-heated oven for 15-18 min until a toothpick inserted in muffin comes out clean.

Cake option: Preheat oven to 350°F, grease 9" x 13" pan. Mix as in muffin recipe. Pour into prepared pan and bake in preheated oven for 40-50 min until toothpick comes out clean.

Zucchini Cookies

2 ½ Cups all-purpose flour
2 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
¾ Cup Margarine
1 Cup sugar
1 egg
1 tsp. vanilla extract
1 ½ Cups zucchini, grated
1 Cup chopped pecans (or other nuts, optional)
1 Cup chocolate chips

Combine flour, baking powder, salt and cinnamon in a medium bowl, set aside. Cream margarine & sugar in a large bowl. Add egg and vanilla and blend well. Stir in grated zucchini. Add dry ingredients until well blended. Stir in nuts (if using) and chocolate chips. Drop by Tablespoons full onto parchment lined baking sheets. Bake at 350°F for 20 minutes until lightly browned and a toothpick inserted into cookie comes out clean.

Rhubarb Roly Poly

2 Cups all-purpose flour
2 tsp. baking powder
1 tsp. salt
2 Tbsp. sugar
¼ Cup vegetable shortening (Crisco)
¾ Cup milk

2 Cups fresh Rhubarb, cut into pieces (If using frozen, thaw and drain first)

½ Cup Sugar

2 Tbsp. unsalted butter, cut in pieces

Combine flour, baking powder, salt and sugar in a medium bowl, stir with a whisk to combine. Cut in shortening using a pastry cutter or knife and fork, until it forms coarse crumbs. Add milk to make a soft dough. Knead slightly on a floured board and roll to 1/8" thick. Spread with rhubarb, dot with butter, and sprinkle with sugar. Roll up jelly style starting with short side. Seal pastry with water and pinch top and ends. Place in a shallow baking dish (I use an oval pyrex dish) and bake in 350°F oven for 30-40 min until evenly browned and bubbly.

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