Aunt Jessie’s Seminole Pumpkin Bread

Ingredients
• 15 Ounces Seminole Pumpkin (Cooked and Pureed)
• ½ Cup Water
• ½ Cup Sugar
• 4 Cups All Purpose Flour
• 4 Teaspoons Baking Powder
• 1 Teaspoon Baking Soda
• Corn Oil (For Frying)
• Granulated or Powdered Sugar (For Sprinkling)

Directions
Mix together pumpkin puree, water, and ½ cup of sugar. Set aside. Sift flour, baking powder, and baking soda together. Gradually add flour to pumpkin mixture, combine until a soft, pliable dough is formed, and then knead for several minutes (since dough may be a little sticky, flour your hands while working with dough). Pinch off small pieces of dough, and form into individual cakes about 3 to 5 inches across and about ¼ to ½ inch thick. Add about 1 ½ inches of oil to a large cast iron skillet, and heat oil to about 350 Degrees Fahrenheit. Fry until brown on one side. Flip bread over and brown on other side (the bread will puff up and become crispy and chewy). When done, remove bread from oil, and drain on paper towels. Sprinkle with granulated or powdered sugar if desired before serving.

Notes
This recipe comes from my husband’s Great-Aunt Jessie Forshier, who was Native American. This traditional bread of the Seminoles is a tasty treat that I am sure you and your family will enjoy. If you cannot find Seminole pumpkins, a 15 ounce can of pumpkin puree will do.

Recipe courtesy of Claudia Forshier.
Aunt Dorothy’s Pumpkin Delight Pecan Squares

Ingredients
• 1 Can (15 Ounce) Pumpkin Puree
• 1 Can (10 Ounce) Evaporated Milk
• ¾ Cup Light Brown Sugar
• 3 Whole Eggs plus 2 Whites (Slightly Beaten)
• 3 ½ Teaspoons Pumpkin Pie Spice
• 1 Box Duncan Hines Yellow Cake Mix
• ¾ Cup Unsalted Butter (Melted)
• 1 Cup Pecans (Coarsely Chopped)
• ½ Cup Toffee Bits

Directions
Preheat oven to 350 Degrees Fahrenheit. Lightly spray a 9x13 inch pan with cooking spray. Add pumpkin, milk, sugar, eggs, and spice to a large bowl, mix thoroughly, and pour into the prepared pan. Sift cake mix into a bowl, and then sprinkle evenly on top of the pumpkin mixture. Next, evenly sprinkle chopped pecans and then toffee bits onto the cake. Drizzle with melted butter, and bake for about 40 to 45 minutes, or until a toothpick inserted into the center comes out clean and the edges of the cake are lightly browned. When done, remove from oven, let cool, cut into squares, and serve.

Notes
This old family favorite is sure to please.

Recipe courtesy of Aunt Dorothy Rogers.
Aunt Henrietta’s Kentucky Bourbon Pumpkin Pie

Ingredients
• 3 Eggs
• ½ Cup Brown Sugar
• ¼ Cup Honey
• ½ Teaspoon Vanilla
• ¼ Cup Kentucky Bourbon
• 1 Cup Cream (Or Half and Half)
• 1 ½ Cups Pumpkin Puree
• 1 Prepared Pie Crust (9 Inch—Pre-baked)
• Whipped Cream (For Serving)

Directions
Preheat oven to 425 Degrees Fahrenheit. Lightly beat eggs. Add sugar, honey, vanilla, and bourbon to eggs, and whisk until frothy. Stir in cream and pumpkin puree. Mix until smooth. Pour mixture into prepared pie crust. Bake for 10 minutes at 425 Degrees, then lower the oven temperature to 350 Degrees, and bake for an additional 30 minutes, or until pie is set. Remove from oven, and serve with whipped cream.

Notes
This is a great pumpkin pie for the holidays. I have been making it for years. Hope you all enjoy it.

Recipe courtesy of Mrs. Henrietta Witherspoons.
Kassandra’s Witch’s Brew

Ingredients

For the Punch

• 10 Ounces Pure Pumpkin Purée
• 10 Ounces Cinnamon-Infused Rum
• 10 Ounces Sweetened Condensed Milk
• Brown Sugar (To Taste)
• 10 Dashes Angostura Bitters
• Freshly Ground Nutmeg (For Sprinkling)
• 1 Large Block of Ice (Or Ice Cubes)
• Cinnamon Sticks (For Garnish)

For the Cinnamon Infused Rum

• 1 Fifth Dark Rum
• 3 Cinnamon Sticks

Directions

Add 3 cinnamon sticks to a fifth of dark rum. Seal, and let rest in a dark place for a minimum of three days. Gently shake rum at least three times a day while resting. Once the cinnamon flavors the rum to taste (I prefer a bold cinnamon taste), remove cinnamon sticks. When ready to prepare, get a large punchbowl, and combine pumpkin purée, 10 ounces cinnamon rum, condensed milk, brown sugar, and bitters. Gently stir until all ingredients are fully combined. Add ice to the punchbowl, and sprinkle freshly grated nutmeg over brew. Serve garnished with a cinnamon stick and a sprinkle more nutmeg if desired.

Notes

This is an old family recipe, passed on to me from my great grandmother, who said it was old when she learned it from her great-grandmother. My great grandmother liked to serve this brew from a hollowed-out pumpkin or chilled cast iron cauldron instead of a punchbowl. It is a must have at any Samhain gathering!

Recipe courtesy of Kassandra Withakay.