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MARKET MATH Canned Pumpkin

F&W's Justin Chapple

1

Pumpkin Parfaits

In a large bowl, beat two 15-oz. cans **pumpkin puree**, 2 cups **mascarpone**, 1½ cups **confectioners' sugar**, 1 tsp. **pumpkin pie spice** and ¼ tsp. **salt** until thick. In another bowl, beat 2 cups each **heavy cream** and **mascarpone** with 1 cup **confectioners' sugar** until soft peaks form. In 12 tall glasses, layer the pumpkin and cream with crushed **chocolate wafer cookies**. *Makes 12*

2

Pumpkin Hummus

In a food processor, puree two 15-oz. cans drained and rinsed **chickpeas** with 1 cup **pumpkin puree**, ¼ cup **lemon juice**, 2 small **garlic cloves**, ¼ tsp. **cayenne** and ½ cup **water**. Season with **salt** and **pepper**. *Makes 3 cups*

3

Pumpkin Potatoes

In a large saucepan, boil 4 lbs. peeled 1-inch cubes of **Yukon Gold potatoes** in salted water until tender, 20 minutes. Drain well. In the saucepan, melt 1½ sticks **butter** in 2 cups **milk**; add 1½ cups **pumpkin puree**. Press the potatoes through a ricer into a bowl and mix in the pumpkin mixture. Season with **salt** and **pepper**. *Serves 10 to 12*

4

Chai-Walnut Muffins

In a saucepan, melt 1 stick **butter** with 1 Tbsp. crushed **chai tea**. In a bowl, whisk 2 large **eggs**, 1 cup each **sugar** and **pumpkin puree** and the melted butter. Whisk in 1½ cups **all-purpose flour**, 1¼ tsp. **baking soda** and ½ tsp. **kosher salt**. Spoon into a 12-cup lined muffin pan; top with 1½ cups chopped **walnuts**. Bake at 350° for 20 to 25 minutes. *Makes 1 dozen*