



1



2

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**



3



4

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**

## MARKET MATH

# Canned Pumpkin

F&amp;W's Justin Chapple