



1



2



3



4

1

Pumpkin Parfaits

In a large bowl, beat two 15-oz. cans **pumpkin puree**, 2 cups **mascarpone**, $1\frac{1}{2}$ cups **confectioners' sugar**, 1 tsp. **pumpkin pie spice** and $\frac{1}{4}$ 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**, $\frac{1}{4}$ cup **lemon juice**, 2 small **garlic cloves**, $\frac{1}{4}$ tsp. **cayenne** and $\frac{1}{3}$ 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 $1\frac{1}{2}$ sticks **butter** in 2 cups **milk**; add $1\frac{1}{2}$ 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 $1\frac{1}{3}$ cups **all-purpose flour**, $1\frac{1}{4}$ tsp. **baking soda** and $\frac{1}{2}$ tsp. **kosher salt**. Spoon into a 12-cup lined muffin pan; top with $1\frac{1}{2}$ cups chopped **walnuts**. Bake at 350° for 20 to 25 minutes. *Makes 1 dozen*

MARKET MATH

Canned Pumpkin

F&W's Justin Chapple