

Pumpkin Powder Recipes

Pumpkin Scones

Mix together in large bowl:

- 1 ¼ cups flour
- ½ cup sugar
- 2 ½ tsp baking powder
- ½ tsp salt
- 1 tsp pumpkin pie spice

Cut in:

- ½ cup very cold butter or ghee cut in small pieces, or grated

Add wet ingredients:

- ½ cup milk (cream, half and half, buttermilk, reconstituted powdered milk)
- 1 egg (2 tbsp egg powder + 2 tbsp water)
- 1 tsp extract (vanilla, lemon, almond, etc.)
- 1 cup pumpkin puree (can be reconstituted from powder)

Combine with wooden spoon until completely mixed. Then choose one method:

- a. Turn out on floured counter and roll into 8" circle. With pizza cutter, cut into 8 wedges. Arrange on greased cooking sheet.
- b. Press into scones mold

Bake at 400°F for about 20 minutes or until top springs back when lightly pressed. Dust with powdered sugar or drizzle with simple icing.

Pumpkin Pie Powdered Mix (Adapted from Libby)

- 2/3 cup pumpkin powder
- 4 Tbsp egg powder
- ¾ cups sugar
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp ground ginger
- ¼ tsp cloves
- ¾ cup powdered milk
- 2 cups water to start

Mix all together and whisk until powders have rehydrated. Add additional water until mixture reaches desired consistency. Pour into unbaked 9" pie crust and bake at 375°F until a knife inserted into the center comes out clean—about 45-55 minutes.

Pumpkin Breadsticks

In a bowl mix together:

- 1 Tbsp yeast
- 2 Tbsp sugar

3 Tbsp olive oil

1 cup warm water

Add dry ingredients:

2 cups flour

1/3 cup pumpkin powder

Stir together until a sticky mixture is formed. Pour out on floured counter adding more flour as you knead the dough until it is soft and pliable but not sticky. Place in oiled bowl, cover, and allow to rise for 30 minutes. Turn out on floured counter, punch down, flatten, and divide into 12 pieces. Roll each piece into a rope shape, place on a greased baking sheet, and cover with tea towel.

Turn oven to 400°F and allow breadsticks to rest and rise slightly as oven preheats. Bake for 15-18 minutes until golden brown. If bottoms are still white, turn over and bake an additional 5 minutes until browned. Remove from oven and brush with butter. Sprinkle with coarse salt and crushed herbs of your choice.