

One day last week, as I was walking back to City Hall from the Post Office, I met two of my friends standing outside the INDEPENDENT Office. We immediately started chatting about recipes, and both friends, Judy Lauber and Susie Hoerr, told me that they would like for me to feature a few pumpkin desserts. I love a challenge, and when I got home that evening, I started searching for easy, unusual recipes for pumpkin desserts. I found two that I think you (and Judy & Susie) will like, and I am pleased to share one of them this week with all of you.

COOL & CREAMY PUMPKIN DESSERT

Crust:

1-1/2 cups flour

1-1/2 sticks margarine ~~(butter)~~

1/3 cup chopped pecans

Blend flour and margarine and press in bottom of a 9x13 cake pan. Sprinkle nuts over the top and press down into pastry. Bake at 350 until lightly browned on top, about 10-12 minutes. Cool.

Filling:

2 cups canned pumpkin

1 teaspoon nutmeg

1/2 teaspoon cinnamon

1/2 teaspoon ginger

2 - 4 oz. packages instant vanilla pudding *sugarfree*

1 cup milk

Blend spices with pumpkin and let stand while you prepare the pudding, using only 1 cup of milk. Add pumpkin to the pudding mixture and spread over crust. Top with 8 oz. of Cool Whip. Sprinkle a few chopped nuts over the top if you like. Chill and serve. Serves 8-10.

HELPFUL HINTS: This tastes best if you make it a day ahead of time, and refrigerate it overnight. It will also save you precious time, and oven space, if you serve it at your Thanksgiving feast.

Food for Thought: Imitation is the sincerest form of flattery. (I don't know who to credit this thought to, but I hope it is true!)

Pray for Peace!