

Pumpkin Spice Cake

1 Spice Cake Mix
1 can pumpkin
1-2 tsp cinn. Vanilla spice

3 eggs
1 tub cream cheese frosting

Mix all ingredients except the frosting in the Mix N Stor Plus Pitcher. It will be very thick, that's ok. Pour batter into 3-qt casserole of the Stack Cooker with Cone insert. Place in Microwave and cook on high for 8-10 minutes. If you don't have a carousel, turn the cake every couple of minutes. Let cool and turn over onto the Round Cake Taker. Heat the frosting in the microwave for 30 seconds to 1 minute, just until soft. Pour over the cake and serve!

Pumpkin Trifle

6 oz. Instant Vanilla Pudding
2 ½ cups milk
8 oz. Cool Whip
1 cup caramel topping
2 Heath bars, crushed
½ - 1 cup chopped pecans

Bake cake as directed above, cut into pieces. Shake Instant Vanilla Pudding and milk in the Quick Shake until set. Place ½ the cake pieces in the bottom of the Ice Prisms Large Bowl. Top with ½ of each: pudding, cool whip, caramel topping, heath bars, pecans. Repeat the process for the second ½. Cover and Chill for 20-30 minutes before serving.

Pumpkin Dip

8 oz. cream cheese, room temperature
1/2 cup canned pumpkin
1 cup brown sugar
2 Tbsp. Maple syrup
1 Tbsp. Simple Indulgence Cinnamon Vanilla Spice

Using the Quick Chef with whip attachment, blend cream cheese and pumpkin until smooth. Add the rest of the ingredients and blend until fluffy and smooth. Keep in refrigerator until ready to use. Serve with fresh fruit like apples and pears. Also great with ginger snap cookies! Be creative and enjoy!

No-Crust Pumpkin Pie

2 eggs
¾ cup sugar
½ tsp salt
½ tsp ground ginger
¼ tsp ground cloves
1 tsp Simple Indulgence Cinnamon Vanilla Spice
2 – 5 oz cans of evaporated milk
1 – 15 oz can of Libby's Pumpkin (not "pie mix")

Whisk together all but evaporated milk and pumpkin in Mix and Stor Plus Pitcher. Add evaporated milk, whisk till blended. Add pumpkin, whisk till blended. Pour in Vent N Serve Large Deep or Base of Oval Microwave Cooker. Microwave on high power 4 minutes. Microwave on 70% power for 11 minutes more. Let cool and enjoy!

Pumpkin Martini

1/2 oz Drambuie Sylk Cream Liqueur

2 oz Absolut Vanillia vodka

1/2 oz pumpkin liqueur

1 tsp whipped cream or Redi Whipped Cream in can

A dash of Cinnamon Vanilla Spice

Cinnamon stick for garnish

Pour the Drambuie Sylk Liqueur and vodka into a Quick Shake filled with ice and shake well. Add the pumpkin liqueur and shake. Strain into chilled cocktail glass. Top with teaspoon of whipped cream or Redi Whipped Cream in the can and sprinkle Cinnamon Vanilla spice on top. Garnish with cinnamon stick.