



Thanksgiving Ideas



Delightful Desserts Give You Even More To Be Thankful For

(NAPSA)—If you heed a few hints and capitalize on the favorite flavors of the season, you can create traditional desserts that are more terrific than ever.

For example, instead of the 9-inch pumpkin pie after a big meal, try offering your guests a sampling of scrumptious desserts in the form of individual pumpkin pies and pumpkin cheesecakes. Individualism never tasted so sweet.

Though small in size, they can be big on taste when you make them with Karo Syrup. Replacing some of the sugar with syrup helps bring out the best of pumpkin flavor and spices to achieve a deeper, more complex taste.

What's more, you can now make both recipes using dark, light or the new lite variety that has 33 percent fewer calories. Although Karo Lite Syrup is great for most dessert recipes, for best results in candy and no-bake cereal bars, use original Karo Light or Dark Corn Syrup.

Try these pumpkin treats.

Individual Pumpkin Cheesecakes

Prep time: 15 minutes

Bake time: 30 to 35 minutes

Chill time: 1 hour

Makes: 18

18 paper baking cups
(2½ inches)

18 gingersnap cookies

12 ounces cream cheese,
softened

¾ cup sugar

1 tablespoon Argo® Corn
Starch

1 teaspoon pumpkin pie spice



Family and friends will smile and say cheese when you offer these individual pumpkin cheesecakes.

2 eggs
1 cup canned pumpkin
½ cup Karo® Lite Syrup

PLACE baking cups in muffin pans. Place 1 gingersnap in each cup.

BEAT cream cheese, sugar, corn starch and pumpkin pie spice with an electric mixer until well mixed. Add eggs and blend well. Add pumpkin and syrup. Beat 1 minute.

POUR filling into cups, dividing evenly. Bake in a preheated 325°F oven for 30 to 35 minutes, until just set.

CHILL for 1 hour. Garnish as desired.

Individual Pumpkin Pies

Prep time: 10 minutes

Bake time: 25 minutes

Cool time: 1 hour

Makes: 18

½ cup sugar
½ teaspoon salt
2 teaspoons pumpkin pie
spice
2 eggs
½ cup Karo® Lite Syrup
1 can (15 ounces) pumpkin
1 can (12 fluid ounces)
evaporated milk
18 paper baking cups (2½
inches)
18 vanilla wafers
MIX sugar, salt and spice in

a bowl. Add eggs and beat slightly. Stir in syrup, pumpkin and evaporated milk; blend well.

PORTION baking cups in muffin pans and place 1 vanilla wafer in each. Fill each two-thirds full of pumpkin mixture.

BAKE in preheated 300°F oven for 25 minutes, or until knife inserted in center comes out clean. Cool in pans for 5 minutes; remove.

COOL a minimum of 1 hour before serving. Garnish as desired.

Note: If Karo Lite Syrup is unavailable, substitute Karo Corn Syrup.

Learn More

For more recipes and tips on baking a variety of desserts as well as main dishes, side dishes and more, visit www.karosyrup.com and www.argostarch.com.



An elegant, individual dessert can be easy as pie when you turn out these tempting, tiny pumpkin pies.