

# New Ways With Thanksgiving Favorites

(NAPSA)—Many families have found holiday meals can be even more fun when there's a chance for innovation as well as a time for tradition. For example, these delightful pumpkin-filled treats may become your new holiday favorites:

## Pumpkin Caramel Rolls

*Makes 24 rolls*

### Dough:

- 1 envelope Fleischmann's® Active Dry Yeast
- 1 teaspoon sugar
- ½ cup warm orange juice (100° to 110°F)
- 6 cups all-purpose flour
- 1 egg
- 1 cup buttermilk
- 1 cup canned pumpkin
- ¼ cup butter, melted
- ½ cup sugar
- 1½ teaspoons salt
- 1 teaspoon baking soda

### Filling:

- ¾ cup butter, melted
- 2 cups brown sugar
- 1 cup finely chopped walnuts
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground Saigon cinnamon
- 1 teaspoon pumpkin pie spice

### Glaze:

- 1 cup firmly packed light brown sugar
- ½ cup Karo® Light Corn Syrup
- ¼ cup butter
- ½ cup heavy cream
- 1 teaspoon pure vanilla extract
- ½ teaspoon orange extract

Combine yeast, 1 teaspoon sugar and warm orange juice in a large mixing bowl; let stand 5 minutes. Add ½ cup flour and mix well. Add egg, buttermilk, pumpkin and butter. Stir in sugar, salt and baking soda. Gradually add



There's no need to choose between pumpkin and apple pie when you can bake the two together into one delicious dessert.

enough remaining flour to make a soft dough. Turn dough out on a lightly floured surface and knead until smooth and elastic, about 6 to 8 minutes. Shape into ball and place in a greased bowl, turning once to coat. Cover and let rise in a warm place until dough doubles in bulk, about 1½ hours. Combine filling ingredients in a medium bowl until well blended. Set aside. Punch dough down and transfer to lightly floured surface. Divide in half. Roll one half of dough into a 9 x 15-inch rectangle. Spread half of filling mixture over dough, leaving a ¼-inch border. Roll up dough from the long side. Slice dough into 12 equal portions. Repeat with remaining dough. Place 12 rolls in each of two greased 13 x 9-inch baking pans. Cover and let rise for 30 minutes in a warm area. For glaze, combine brown sugar, corn syrup and butter in a small saucepan over medium heat. Bring to a boil, stirring constantly. Remove from heat and stir in cream, vanilla and orange extracts. Bake rolls in a preheated 400°F oven for 10 min-



Popular pumpkin makes a surprise appearance in a clever caramel roll.

utes. Remove from oven and slowly drizzle glaze over top of rolls, allowing the glaze to soak in. Bake rolls an additional 10 to 15 minutes, until lightly browned. Cool slightly and invert rolls on foil-lined plate. Then invert rolls again onto serving dish.

## Pumpkin Apple Pie

*Makes: 8 servings*

- ¼ cup sugar
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ½ teaspoon ground cloves
- 1 egg

- ¼ cup Karo® Corn Syrup or Lite Syrup
- 1 cup canned pumpkin
- 1 can (5 fluid ounces) evaporated milk
- 1 can (21 ounces) Comstock® or Wilderness® apple pie filling
- 1 (9-inch) unbaked deep-dish pie crust

Mix sugar, salt and spices in a bowl. Add egg and beat slightly. Add corn syrup, pumpkin and evaporated milk; blend well. Spread apple pie filling in pie crust. Gently pour pumpkin filling over the apples. Bake in a preheated 425°F oven for 15 minutes; reduce oven temperature to 350°F and continue baking for 35 to 40 minutes, or until knife inserted in pie center comes out clean. Chill a minimum of 2 hours before serving. Serve with whipped cream, if desired.

*Recipe Tip:* To avoid a soggy pie crust: 1). Line pie plate with crust and flute edges if desired. 2). Refrigerate crust for 40 minutes or freeze for 20 minutes. 3). Place aluminum foil on bottom of crust; weigh foil down with pie weights or dry beans. Then cover rest of pie crust with foil. 4). Bake at 375°F for 25 minutes. 5). Remove from oven; cool. Unwrap crust and add filling. Bake as recipe directs.

### Learn More

Karo syrup has been an important ingredient in homemade pies for over a century and remains an excellent ingredient choice today, while Fleischmann's quality yeast can help your holiday baked goods rise to the occasion.

For more recipes, tips and information about Fleischmann's Yeast, visit [breadworld.com](http://breadworld.com) or call (800) 777-4959. For recipes using Karo syrup, see [karosyrup.com](http://karosyrup.com) or call (866) 430-5276.