

America The Bountiful

Harvest Pumpkins Bring Families Together

(NAPSA)—Few things conjure images of seasonal harvests like golden autumn pumpkins—and recent harvests have been plentiful.

In fact, in America alone there are about 1 billion pounds of pumpkins grown per year, according to the USDA.

While pumpkins have become strongly associated with holiday feasts, they were a staple of the American diet well before the first Thanksgiving in 1621. The vegetables were cultivated, roasted, boiled and eaten by Native Americans for years before the first pilgrims arrived. They were even used as mulch to grow corn and squash. But regardless of how you use your pumpkins, chefs agree they add flavor and seasonal flair to most any meal.

Adding pumpkin to your table is a recipe for togetherness. The test kitchens at Fleischmann's Yeast have developed this tasty and easy recipe for pumpkin streusel, a 1-Dish dessert that's sure to please. It eliminates the kneading and resting steps normally associated with yeast, meaning you can whip it up in a hurry—and because the ingredients are combined right in the dish you bake it in, it's simple to make.

1-Dish Pumpkin Streusel

Serves: 9

Prep Time: 20 minutes

Bake Time: 30 minutes

Ingredients:

Batter

Cooking Spray

1½ cups all-purpose flour

**2 envelopes Fleischmann's®
RapidRise Yeast**



Easy As Pie—1-Dish Pumpkin Streusel combines traditional pumpkin pie flavors in an easy-to-make, tasty treat, mixed and baked in the same dish.

¼ cup sugar

½ teaspoon salt

**1½ teaspoons pumpkin pie
spice**

**¼ cup butter OR margarine,
melted**

**½ cup very warm milk (120°
to 130°F)**

1 egg

¾ cup pumpkin, canned

**½ teaspoon pure vanilla
extract**

MIX batter ingredients in a presprayed 9½-inch deep dish pie plate. Set aside for 5 minutes. Combine streusel topping ingredients in small bowl mixing with fork until uniform. Mix cream cheese frosting with electric mixer until very smooth.

TOP batter with streusel topping. Using fingers, poke topping thoroughly into batter.

BAKE by placing in a COLD oven; set temperature to 350°F. Bake for 30 minutes or until done. Cool 10 minutes, then spread frosting over top.

Streusel Topping

½ cup brown sugar

¼ cup all-purpose flour

**2 tablespoons butter OR
margarine, softened**

**½ teaspoon pumpkin pie
spice**

Cream Cheese Frosting

**1 package (3 ounces) cream
cheese, softened**

1½ cups powdered sugar

For more helpful baking tips and more 1-Dish recipes, visit www.breadworld.com.