

Transform Tradition: Put A New Spin On Fall Favorites

(NAPSA)—Whether it's baking pumpkin pie, brewing hot cider or dipping fresh apples in smooth caramel, fall brings a multitude of time-honored seasonal flavors. While these autumn staples are always delicious, here are some fun ideas for taking fall flavors to the next level:

1. **Pumpkin Mousse Parfaits:**

Create an elegant twist on the classic autumn pumpkin pie with this rich dessert. Make the pumpkin mixture by blending canned pumpkin puree, heavy cream, instant pumpkin pudding, vanilla and evaporated milk. Then, assemble the parfait by adding a layer of pumpkin mixture, followed by a layer of whipped cream and chopped ginger cookies and repeat for three layers. Cover and refrigerate for at least four hours.

2. **Caramel French Toast:**

Sweeten up your French toast breakfast and add fall flavors. Spread Marzetti Caramel Dip onto the bottom of your baking pan, followed by bread slices. Top with a mixture of egg, milk, vanilla, cinnamon and nutmeg. Cover and refrigerate overnight, then bake at 350 degrees for 45 minutes or until custard is set. Have your own one-of-a-kind caramel recipe to share? Submit it at www.uDipsweepstakes.com for a chance to win a \$300 Williams-Sonoma gift card.

3. **Squash Pizza:**

Want to cook with squash but have few recipes that use it? Try something out-of-the-box, like a seasonal squash pizza. Cut one small butternut squash in half, remove seeds and bake until soft. Puree and season with salt, pepper and nutmeg. Top a pizza crust



Add seasonal flavors to tried-and-true traditional recipes to create new favorites like Caramel French Toast.

with the squash mixture, sautéed onions, Fontina cheese and parsley. Bake at 350 degrees until crust is crispy.

4. **Caramel Dipped Fruits:**

Apples with caramel are a popular fall favorite. This year, put a non-traditional spin to your snack by dipping other favorite fruits like pears or pineapple. Perfect for the after-school snacker, single-serve Marzetti Caramel Dip Pack-A-Snacks are a delicious way to introduce more fruit into children's diets.

5. **Apple Cider Bread:**

Adding cinnamon, apple sauce and apples to a homemade bread recipe is an easy way to tie fall flavors into just about any meal. Or turn the recipe into a breakfast or dessert by baking apple cider muffins.

Impress your friends and family by giving these creative seasonal flavor enhancing recipes a try. They'll enjoy seeing great autumn tastes come to life in a new dish. Visit <http://www.marzetti.com/> for more fall recipe inspiration.