

Twice Baked Pumpkin Stuffed Potatoes

1 Russet Potatoes
Olive oil
Salt and pepper to taste
1 Tablespoons butter, room temperature
2 T pumpkin puree
2 T sour cream
2 T shredded cheddar cheese
1 scallion, snipped finely
 $\frac{1}{4}$ teaspoon salt
Fresh ground nutmeg

Preheat oven to 400 degrees.

Rub potatoes with olive oil and a sprinkling of salt and pepper.
Pierce potatoes with a fork and bake for 40-45 minutes until just fork tender.

When cool, halve potatoes and scoop out the flesh, leaving a quarter inch border. Put scooped potato in a medium size bowl and mash it with butter. Add pumpkin, sour cream, half of the shredded cheddar, scallions (reserving a few snips for garnish), salt and nutmeg. Taste and adjust seasonings.

Spoon mixture into the potato skins.
Top potatoes with remaining cheddar cheese and bake 20 minutes until cheese is melted and golden.

THE CULINARY

Playground



No Bake Pumpkin Cookies

Makes 8

1/8 cup pumpkin puree
1/8 cup unsalted butter
1 T milk
1/4 cup sugar
1/4 cup quick oats (1 minute oats)
3/4 cup old fashioned oats
1/8 t pumpkin spice
pinch salt
1/8 t vanilla extract

Line a baking sheet with either a silicone mat or wax paper.

Put the pumpkin puree, butter, milk and sugar in a small pan and warm over a medium heat. Bring to a simmer and boil for around a minute. Remove from heat.

Meanwhile, put both kinds of oats in a bowl, add the pumpkin spice and salt and mix through.

Add the vanilla to the pumpkin-butter mixture and add it to the bowl with the oats. Mix well. Take spoonfuls of the mixture and press together slightly as you form into a slightly flattened ball.

Set on the prepared baking sheet and allow to cool.