

PUMPKIN SPICE CAKE



CAKE:

2	cups	boiling water
1	cup	oatmeal
1	cup	brown sugar, packed
1	cup	sugar
2	ea.	eggs
1 ½	tsps.	vanilla extract
1	pkg.	Pioneer Brand® Pumpkin Spice Pancake Mix
¼	cup	Pioneer Brand® All-Purpose Flour
¼	tsp.	cinnamon
½	tsp.	nutmeg
¼	tsp.	cardamon
1/8	tsp.	ground clove

COCONUT PECAN PRALINE TOPPING:

¾	cup	brown sugar, packed
¾	cup	unsalted butter, melted
¼	can	sweetened condensed milk (2oz.)
1	cup	pecans
½	cup	coconut
½	tsp.	vanilla extract

1. Preheat oven to 350° F.
2. Grease and Flour 9"x13" baking pan.
3. To make cake - Pour boiling water over the oatmeal. Allow to sit until it is at room temperature.
4. Add the sugars, eggs and vanilla extract. Using an electric mixer with paddle attachment, blend on low speed until mixed well.
5. In a separate bowl, stir together the pancake mix, flour and spices. Add these to the oatmeal mixture and mix on low until the dry ingredients are fully incorporated into the batter. NOTE: Batter will be thin.
6. Pour the cake batter into pan and bake for 30 - 35 minutes, or until a toothpick inserted in the center of the cake comes out clean.
7. While cake is baking, prepare the Coconut Pecan Praline Topping - Whip brown sugar, butter and milk together in mixer, using the whip attachment. Whip until smooth.
8. Stir in the pecans and coconut. Mix until all ingredients are incorporated.
9. Transfer topping to sauce pan and heat on low, until sugar is dissolved, about 30 minutes. Stir topping often.
10. Spread warm topping onto cake. Allow to set a few minutes before cutting.

Yield: 8 - 12 servings

GUENTHER HOUSE PUMPKIN SPICE ICE CREAM SANDWICHES



- ½ cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1 cup sugar
- 2 ea. eggs
- ½ cup pumpkin, canned
- ½ tsp. vanilla extract
- 1 tsp. baking soda
- ½ tsp. salt
- ¾ tsp. cinnamon
- 1 ½ cups **Pioneer Brand® Pumpkin Spice Pancake Mix**
- 1 cup **Pioneer Brand® All-Purpose Flour**
- 3 cups old fashioned oatmeal
- ½ cup pecans, chopped
- 1 ½ lbs. vanilla ice cream (or other flavor of preference)



1. Preheat oven to 350°F and lightly grease cookie sheet or line with parchment paper to prevent sticking.
2. With an electric mixer using paddle attachment, cream together shortening and sugars until smooth.
3. Add eggs, pumpkin and vanilla extract and blend until smooth.
4. In a separate bowl, blend together baking soda, salt, cinnamon, pancake mix and flour.
5. Gently fold dry ingredient mixture into wet mixture to combine.
6. Fold in oatmeal and pecans. Do not over mix.
7. Allow batter to chill about 30 minutes.
8. Place tablespoon sized scoops onto prepared cookie sheet and bake for about 11-13 minutes or until golden brown
9. Allow to cool.
10. Scoop 2 oz. of ice cream and place between two cookies, then press together to make a sandwich.
11. Freeze immediately.

Yield: 12 Ice Cream Sandwiches

GUENTHER HOUSE PUMPKIN SPICE COOKIES



½	cup	unsalted butter, softened
1	cup	brown sugar, packed
1	cup	sugar
2	each	eggs, large
½	cup	pumpkin, canned
½	tsp	vanilla extract
1	tsp	baking soda
½	tsp	salt
¾	tsp	cinnamon
1 ½	cups	Pioneer Brand® Pumpkin Spice Pancake Mix
1	cup	Pioneer Brand® All-Purpose Flour
3	cups	old fashioned oatmeal
½	cup	pecans, chopped



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2. With an electric mixer using paddle attachment, cream together shortening and sugars until smooth.
3. Add eggs, pumpkin and vanilla extract and blend until smooth.
4. In a separate bowl, blend together baking soda, salt, cinnamon, pancake mix and flour.
5. Gently fold dry ingredient mixture into wet mixture to combine.
6. Fold in oatmeal and pecans. Do not over mix.
7. Allow batter to chill about 30 minutes.
8. Place tablespoon sized scoops onto prepared cookie sheet and bake for about 11-13 minutes or until golden brown.
9. Allow to cool before serving.