



It's all about pumpkins! In October and November, we get our fill of pumpkin pies, pumpkin cheesecakes, pumpkin spice lattes and pumpkin casseroles. These three recipes offer a different twist on our favorite flavor of the season. Best of all, they're easy to make and they're all delicious.

The Pumpkin Spice Granola is already a staple at our house. It's so nice to have around for snacking. I've even sprinkled it on our salads. The Pumpkin Spice Toffee doubles as the perfect seasonal hostess gift the next time you're invited out for dinner. Debbi's Pumpkin Roll is a particular favorite for me. A hundred years ago, well, actually, probably about twenty-five years ago, I tried my hand at making two pumpkin rolls following the traditional recipe that you can find in pretty much every magazine and on the internet this time of year. I made the mistake of adding the pecans to the actual pumpkin cake part of the roll. Of course, they both split when I tried to roll them. It was the first and last time I ever actually threw food out of the back door in a rage – so far, anyhow. Earlier this fall, I gave the recipe another try and added the pecans to the filling. Voila! Simply fabulous! Hope you'll love these pumpkiny receipts as much as I do!

Pumpkin Spice Granola

Form this granola into a large, tight, flat layer so that it will bake evenly.

1 cup pecans

1 cup rolled oats

½ teaspoon salt

½ cup sliced almonds

½ cup pepita (pumpkin) seeds

1/3 cup maple syrup

2 teaspoons pumpkin pie spice

1/3 cup coconut oil, melted

Preheat oven to 350 degrees and line a large rimmed baking sheet with parchment paper. In a food processor, pulse the pecans until they are roughly broken up. Add the oats and salt and pulse 10 to 15 times. Transfer the oat mixture into a medium bowl and stir in the almonds and pepita seeds. Add maple syrup and pumpkin pie spice. Stir until well combined. Add the melted coconut oil and stir until all ingredients are moist. Spread granola onto the prepared baking sheet. Press into a thin layer. Mixture should look like a big granola bar with no holes showing through. Bake 12 to 15 minutes or until edges are slightly browned. Remove from oven and let cool for 30 minutes. Break granola into bite-sized pieces and store in an airtight container. Makes about 3 cups.

Pumpkin Spice Toffee



This offer is full of pretzels and rich chocolate. www.diningwithdave.com



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