

SIMPLY GOOD WITH LISA RADI PUMPKIN BREAD

Ingredients:

2 Cups Pumpkin	1 tsp. Salt
3 Cups Sugar	2 tsp. Soda
4 Eggs	2 tsp. Cinnamon
1 Cup Oil	1 tsp. Nutmeg
2/3 Cup Water	Chopped Pecans if desired
2 ½ Cups + 1 Tbsp. Flour	

Directions:

Mix together Pumpkin, Sugar, Eggs, Oil & Water until smooth. Fold in Flour, Salt, Soda, Cinnamon & Nutmeg and mix again this mixture should be smooth. Fold in Pecans as desired.

Filling for Pumpkin Rolls:

1-24.3oz Container Kraft Philadelphia Ready to Eat Cheesecake Filling

1-8 oz. container Cool Whip Extra Creamy

Directions:

Mix together Cheesecake filling and Cool Whip. Set aside for use later.

Directions for Pumpkin Rolls:

This recipe will make 2 pumpkin rolls using a 17" x 11" cookie sheet and there will be enough batter left to make a few small pumpkin muffins.

Spray your cookie sheets with cooking spray. Line the bottom of cookie sheets with parchment paper and then spray the bottom 1 more time. Scale pumpkin bread mixture onto the cookie sheet and spread thin (the key to being able to roll your pumpkin bread is to make it a thin layer. Bake until done about 15-20 minutes or until knife comes out clean. Let cool slightly, and then flip onto another piece of parchment paper that has been sprinkled with powdered sugar. Let cool completely. Ice the pumpkin bread with a thin layer of the cream cheese mixture. Begin rolling the pumpkin roll sprinkling with powdered sugar as you go. Keep the rolls as tight as you can. Your pumpkin roll will crack in places as you go, but this is normal. The pumpkin bread is so moist it will seal back together. When you have your pumpkin roll complete roll the parchment paper around your roll, seal at both ends, wrap in saran wrap and refrigerate until use. Pumpkin rolls may also be frozen. I like to serve my pumpkin rolls with caramel ice cream topping drizzled on top and a dab of whip topping with pecans sprinkle on top.

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Wassail

Ingredients:

6 Cups Apple Cider	1 tsp. Grated Lemon Peel
1 Cinnamon Stick	3 Tbsp. Lemon Juice
¼ tsp. Nutmeg	2 ¼ Cup Pineapple Juice
¼ Cup Honey	

6 Cups Apple Cider
1 Cinnamon Stick
¼ tsp. Nutmeg
¼ Cup Honey
1 tsp. Grated Lemon Peel
3 Tbsp. Lemon Juice
2 ¼ Cup Pineapple Juice

Directions:

Heat Cider & Cinnamon Stick to boiling. Reduce heat, cover & simmer for 5 minutes. Stir in remaining ingredients & simmer 5 more minutes. Serve Hot! Makes 8-1 Cup servings.