

Cauliflower Au Gratin

6 tbsp. butter, cubed
4 oz. cooked ham, chopped
1 to 2 garlic cloves, minced
1 head cauliflower, broken into florets
1-1/2 cups heavy whipping cream
2 tbsp. all-purpose flour
1/4 tsp. salt
1/4 tsp. pepper
Dash cayenne pepper
1-1/2 cups shredded Swiss cheese
2 to 3 tbsp. minced fresh parsley



- Preheat broiler. Meanwhile, in a large skillet, heat butter over medium heat. Add ham and garlic; sauté for 2 min. Add cauliflower, and cook just until crisp-tender. Combine cream and flour; stir into skillet, and blend well. Add salt, pepper and cayenne pepper. Cook and stir until thickened and bubbly; cook and stir 1 min. longer.
- Pour into a 2-qt. baking dish. Sprinkle with cheese. Broil until lightly browned, 2-4 minutes. Sprinkle with parsley. Serve immediately.

Test Kitchen Tips

- Make vegetarian by omitting the ham. To create some smoky/salty flavor, add 1/4 tsp of salt and sprinkle with a little paprika.
- For an added boost of nutrition and color, add 1/2 lb. of chopped asparagus or frozen peas along with the cauliflower.

<https://www.tasteofhome.com/recipes/cauliflower-au-gratin/>

Pumpkin Snickerdoodles



2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon cream of tartar
1/2 teaspoon coarse salt
Pinch of freshly grated nutmeg
1 stick unsalted butter, melted and allowed to cool
1 cup granulated sugar
1/2 cup canned pumpkin puree (not pie filling)
1 large egg, room temperature
1 teaspoon pure vanilla extract
1/3 cup fine sanding sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
DIRECTIONS

1. Preheat oven to 375 degrees. In a medium bowl, whisk together flour, baking soda, cream of tartar, salt, and nutmeg.
2. In a large bowl, whisk together butter, granulated sugar, and pumpkin until smooth. Add egg and vanilla and whisk to combine. Add flour mixture and stir to combine, about 2 minutes.
3. In a small bowl, whisk together sanding sugar, cinnamon, and allspice. Drop heaping tbsp. of dough into sugar mixture and roll into 1 1/2-inch balls. Transfer to parchment-lined rimmed baking sheets, 3 inches apart. Using a spatula, flatten balls to just under 1/2 inch thick. Sprinkle with more sugar mixture.
4. Bake, rotating sheets halfway through, until light golden and firm to touch, 10 to 12 min. Let cool 5 min on sheets, then transfer to a wire rack and let cool completely. Store in an airtight container up to 3 days.



<https://www.marthastewart.com/1132583/pumpkin-snickerdoodles>

Sweet Potato Cream Cheese Bars

1 pkg. white cake mix
1 cup chopped pecans, toasted
1/2 cup cold butter, cubed
1 pkg. (8 oz.) cream cheese, softened
1/2 cup sugar
3 large, divided
1 can (14 oz.) sweetened condensed milk, divided
3 cups cooked and mashed sweet potatoes (about 3 medium)
2 tsp. pumpkin pie spice



DIRECTIONS

- Preheat oven to 350°. Combine cake mix and pecans; cut in butter until crumbly. Press mixture onto bottom of a greased 13x9-in. baking dish.
- Beat cream cheese, sugar, 1 egg and 2 tbsp. milk until smooth; set aside. Stir together sweet potatoes, remaining eggs, remaining milk and pie spice; pour over pecan mixture. Dollop cream cheese mixture over sweet potato mixture. Cut through cream cheese mixture with a knife to swirl into sweet potato mixture.
- Bake until set and slightly golden on top, about 45 min. Allow to cool completely; chill before cutting into bars.

<https://www.tasteofhome.com/recipes/sweet-potato-cream-cheese-bars/>

Broccoli Beer Cheese Soup

3 tbsp. butter
5 celery ribs, finely chopped
3 medium carrots, finely chopped
1 small onion, finely chopped
4 cups fresh broccoli florets, chopped
1/4 cup chopped sweet red pepper
4 cans (14-1/2 oz. each) chicken broth
1/2 teaspoon pepper
1/2 cup all-purpose flour
1/2 cup water
3 cups shredded cheddar cheese
1 pkg. (8 oz.) cream cheese, cubed
1 bottle (12 oz.) beer (or nonalcoholic)
Additional shredded cheddar cheese, optional
Bacon strips, cooked and crumbled, optional
Chopped green onions, optional
Sour cream, optional
Salad croutons, optional



1. In a Dutch oven, melt butter over medium-high heat. Add celery, carrots and onion; sauté until crisp-tender. Add broccoli and red pepper; stir in broth and pepper. Combine flour and water until smooth; gradually stir into pan. Bring to a boil. Reduce heat; simmer, uncovered, until thickened and vegetables are tender, 25-30 min.
2. Stir in cheeses and beer until cheeses are melted (do not boil). If desired, top with additional shredded cheese, bacon, green onions, sour cream and croutons.
3. **Freeze option:** Before adding toppings, cool soup; transfer to freezer containers. Freeze up to 3 months. To use, partially thaw in refrigerator overnight; heat through in a large saucepan over medium-low heat, stirring occasionally (do not boil). Add toppings if desired.

<https://www.tasteofhome.com/recipes/broccoli-beer-cheese-soup/>

Stuffed Pepper Soup



2 pounds ground beef
6 cups water
1 can (28 oz.) tomato sauce
1 can (28 oz.) diced tomatoes, undrained
2 cups chopped green peppers
1/4 cup packed brown sugar
2 tsp. salt
2 tsp. beef bouillon granules
1 tsp. pepper
2 cups cooked long grain rice
Chopped fresh parsley, optional

Directions

1. In a Dutch oven over medium heat, cook and stir beef until no longer pink; drain. Stir in next eight ingredients; bring to a boil. Reduce heat; simmer, uncovered, until peppers are tender, about 30 minutes.
2. Add cooked rice; simmer, uncovered, 10 min. longer. If desired, sprinkle with chopped fresh parsley.

<https://www.tasteofhome.com/recipes/stuffed-pepper-soup/>

Pumpkin Torte

1 pkg. yellow cake mix
1 can (15 oz.) solid-pack pumpkin, divided
4 large Eggs
1/2 cup 2% milk
1/3 cup canola oil
1-1/2 tsp. pumpkin pie spice, divided
1 pkg. (8 oz.) cream cheese, softened
1 cup confectioners' sugar
1 carton (16 oz.) frozen whipped topping, thawed
1/4 cup caramel ice cream topping
Pecan halves, toasted



1. Preheat oven to 350°. Line bottoms of two greased 9-in. round baking pans with parchment paper; grease paper.
2. Combine cake mix, 1 cup pumpkin, eggs, milk, oil and 1 tsp. pie spice; beat on low speed 30 seconds. Beat on medium 2 min. Transfer to prepared pans.
3. Bake until a toothpick inserted in center comes out clean, 25-30 min. Cool 10 min. before removing from pans to wire racks; cool completely.
4. Beat cream cheese until light and fluffy. Beat in confectioners' sugar and remaining pumpkin and pie spice until smooth. Fold in whipped topping.
5. Using a long serrated knife, cut each cake horizontally in half. Place one cake layer on a serving plate; spread with a fourth of the filling. Repeat three times. Drizzle with caramel topping; sprinkle with pecans. Store in refrigerator.

<https://www.tasteofhome.com/recipes/pumpkin-torte/>