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Sally Camacho Mueller’s Apple Strudel with Chantilly Cream
Serves 4-6

Ingredients:
- 5-6 Granny Smith apples, peeled and cored
- ½ cup sugar
- 2 tbs. cornstarch
- 2 tbs. brown sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- 1 box frozen phyllo dough sheets
- ¼ cup granulated sugar
- ¼ cup almond flour
- 1 cup butter, melted

Almond Cream Ingredients:
- ¼ cup butter, room temperature
- ¼ cup granulated sugar
- 1 whole egg
- ¼ cup almond flour
- 1 tbs. all-purpose flour
- Pinch salt

Directions:
- For the apples: Cut each peeled and cored apple into 8 wedges. In a bowl, toss them in the ½ cup sugar, cover and let them sit overnight in the refrigerator. This
allows the water to come out of the apples so that the strudel filling is not so wet when baking.

- **For the strudel**: preheat your oven to 375 degrees. Prepare a parchment lined sheet tray. Drain the sugared apples from the syrup. In a bowl, combine the apples, cornstarch, brown sugar, cinnamon, and nutmeg.

- **For the almond cream**: in a mixer cream the butter and sugar together to combine. Add egg to emulsify and combine. Add the almond flour, all-purpose flour, and salt. Stir to combine.

- **To assemble**: have your apple filling ready and almond cream ready. Combine the almond flour and granulated sugar together and have in a small bowl ready for assembly.

- Take one phyllo sheet and lay on a piece of parchment paper larger than the sheet of dough. Brush the dough with butter all over (don’t skimp on the butter), then sprinkle the buttered dough with the almond sugar mixture. Repeat this 5 more times, so that you have 6 layers of buttered and sugared phyllo sheets.

- Next spread the almond cream, using an offset spatula onto one edge of the long side of the dough about 4 inches wide evenly. Take your apple filling and place over the almond cream in a mounded line. Use the parchment paper to assist in rolling up the phyllo sheets like a jelly roll. Place strudel on the prepared baking sheet. Brush with more butter and sprinkle with more sugar.

- Bake in the oven for 35-45 minutes, or until golden brown.

- Allow strudel to cool from the oven for 15 minutes. Dust with powdered sugar if you like. Slice and serve with whipped cream or vanilla ice cream.
Maria Provenzano’s DIY Framed Pumpkins

Materials For Regular Framed Pumpkins:
- Fake pumpkins, preferably cut-out
- Large frames
- Poster board
- Foam core
- Spray adhesive
- Hot glue gun

Instructions For Regular Framed Pumpkins:
1. Paint the frame as desired or stain it.
2. Measure and cut out foam core for the back.
3. Use spray adhesive to attach foam core to poster board.
4. Cut out.
5. Attach the board to the back of the frame with a hot glue gun
6. Flip over and glue pumpkin onto the center of the frame.

Optional: If adding fall details cut off the top of the pumpkin with an X-Acto knife or small hand saw, in between steps #5 and #6.

Tip: If you cannot find pumpkin halves in store, cut full pumpkins in half along the seam using an X-Acto knife or small hand saw.

Additional Materials:

For Fall Vase Pumpkin:
- Fake flowers
- Fake leaves
- Ribbon

Directions:
1. Dress the upper half of the pumpkin with the fall details.
Chef Steve DiFillippo’s Pumpkin Potato Gnocchi
Makes approximately 8 – 10 servings (Approximately 125 gnocchi)

Ingredients:
- 2 ¼ lbs. Russet potatoes
- 1 ½ cups sifted flour
- ½ cup parmigiano cheese (grated)
- ¼ tsp. Salt
- ¼ tsp. Pepper
- 2 medium eggs
- ¼ cup pumpkin purée

Directions:
1. Boil Potatoes until tender.
2. While hot, strain, peel and put through the ricer.
3. Set aside, let thoroughly cool (this can be done the day before).
4. On a board, form a “mountain” with cooled riced potatoes.
5. Add sifted flour, parmigiano, salt & pepper.
6. Make a hole at the top of the mountain and add the eggs and pumpkin purée into hole.
7. Working from the eggs out, begin mixing eggs and pumpkin with potato until well blended.
8. Cover with a slightly damp cloth or a bowl and let rest for 30 minutes.
9. Roll dough into 2 foot long rolls about the size of a quarter in diameter.
10. Cut into ½ inch pieces.
11. Delicately dust with flour and place into a plastic container (only one layer with plenty of room).
12. Cover and Freeze until ready to cook. (Once frozen, the gnocchi can be transferred into zip lock bags. The gnocchi can be kept frozen up to one month.)

To Serve:
1. Bring 12 quarts of salted water to a rapid boil, add frozen gnocchi, cover and cook until water returns to a boil.
2. Uncover, cook for an additional 2 minutes OR until the gnocchi begin to float. Strain gnocchi, add your favorite sauce (recipe below), serve immediately in a warm, shallow bowl.
3. Serve 10 gnocchi as appetizer or 20 gnocchi as an entrée.

Amaretto Butter, Toasted Hazelnut Sauce

Ingredients:
- 2 sticks Butter, unsalted
- 2 tbsp Lemon juice
- ¼ cup Amaretto
- 1 tbsp Sage, chopped
- 2 tsp Kosher salt

Directions:
1. Allow the butter to come to room temperature on the counter (this should take about an hour).
2. Add all ingredients to a mixing bowl.
3. Mix together in a mixer on medium speed for 5 minutes.
4. Lay the mixture on plastic wrap or parchment paper. Roll tightly into a log.
5. Use immediately or freeze for future use.

To Serve:
- Toast whole hazelnuts (cracked) in a 350 degree oven until golden (about 5 minutes). Remove and set aside.
- In a large nonstick pan, over medium heat, combine ¼ of total of the prepared butter with the gnocchi. Slow braise until butter is melted.
- Add the remaining butter and ½ cup of pasta water until all is mixed well.
- Divide gnocchi evenly into 8 shallow bowls or plates with a raised rim. Sprinkle with warm, toasted hazelnuts and shaved parmigiano.
• Serve immediately.
John Kannel’s French Onion Soup

*Prep Time 5 minutes
Cook Time 1 hour 10 minutes
Total Time 1 hour 25 minutes
Servings 4 people*

**Ingredients:**
- 2 ½ pounds yellow onions halved, and sliced ¼ inch thick (8 cups)
- ¼ pound unsalted butter
- 2 bay leaves
- ½ cup brandy or cognac
- 1 ½ cups good dry white wine
- 4 cups chicken stock
- 1 tablespoon kosher salt
- ½ teaspoon freshly ground white pepper
- Freshly grated Parmesan
- French bread

**Directions:**
1. Halve and slice the onions into ¼ inch strips.
2. In a pot, sauté onions, butter and bay leaf for 30 minutes or until golden brown.
3. Use brandy to deglaze the pan. Simmer for 5 minutes, uncovered.
4. Add in white wine. Simmer for 15 minutes, uncovered.
5. Pour in chicken stock, salt and pepper. Bring to a boil, reduce to a simmer and cook for 20 minutes.
6. Take out the bay leaf, sprinkle with cheese, serve with lightly toasted French bread.
Ken Wingard DIY Fall Leaf Garland

Materials:
- Real leaf
- 2 old paperback books
- X-acto knife
- Pencil
- Designer masters spray paint
- 4 ft brown butcher paper roll
- Twine
- Hole punch
- Hot glue

Direction for Trunk Brown Paper:
1. Cut brown butcher paper to size.
2. Roll paper, twist and crumble.
3. Set aside.

Direction for Paper Leaf:
1. Pick out a flat real leaf.
2. Open paperback cover, place real leaf on top of paperback.
3. Trace real leaf.
4. Use X-acto knife to cut out leaf shapes.
5. Use design master spray paint in different colors.
6. Spray paint small streaks of different colors on one leaf.
7. Top off gold shimmer spray paint on top.
8. Once all leaves are spray painted, use a hole punch on each leaf and insert twine in each hole to string along.
9. Place trunk brown paper in desired location with tape.
10. Apply stringed leaves onto trunk with hot glue or staple.
11. Add individual leaves throughout the garland.
Orly Shani’s DIY Fall Throw Blankets

Materials:
- Two different fabrics-print & solid
- Scissors
- Ruler
- Chalk
- Circuit iron on-optional
- Iron-optional

Steps:
1. Fabric of choice: Need 2-2.5 yards of two different fabrics and 60” wide.
2. Optional print or a contrasting style or matching solid.
3. Line up the two fabrics, one solid to one print.
4. Use ruler to outline trim with chalk on the two pieces of fabric.
5. Once trim is complete, cut fringe around entire blanket.
6. Tie knots together around the entire blanket.
7. Optional: once blanket trim is complete place circuit iron letters on blanket and iron on.
Maple Pecan Streusel Muffins with Cider Glaze

Yield: 12 servings
Prep Time: 20 minutes
Cook Time: 17 minutes

Ingredients:
- Streusel topping
  - ¼ cup all-purpose flour
  - ¼ cup rolled oats
  - ¼ cup brown sugar, packed
  - ¼ teaspoon ground cinnamon
  - ¼ teaspoon real maple extract
  - ¼ cup cold butter, cut into pieces
  - ½ cup chopped pecan pieces

Muffins:
- 1¼ cups all-purpose flour
- 1 cup rolled oats
- 1 tablespoon baking powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- 1 large egg, lightly beaten
- ¾ cup brown sugar, packed
- ¾ cup milk
- ⅓ cup canola oil
- ¼ cup real maple syrup
Directions:

1. Preheat oven to 400°F. Line 12 muffin tins with muffin baking cups.

2. To prepare streusel topping: combine flour, oats, brown sugar, cinnamon and maple extract in bowl of food processor fitted with a steel blade. Add cold butter pieces and pulse until mixture is coarse and crumbly. Add pecan pieces and stir to blend. Reserve.

3. To prepare muffins: in a large mixing bowl, combine flour, oats, baking powder, cinnamon and salt. Whisk to blend; reserve.

4. In another bowl, combine egg, brown sugar, milk, canola oil, maple syrup and maple extract; whisk until blended. Add to flour mixture and stir to blend. Fold in pecans. Spoon batter into muffin cups, filling two-thirds full. Top muffin batter evenly with streusel topping.

5. Bake for 15 to 17 minutes or until a toothpick inserted in center comes out clean. Let cool in pan for 15 minutes before removing.

6. While muffins are baking, simmer apple cider in a small saucepan over medium heat for 5 minutes, or until liquid has reduced to \( \frac{1}{4} \) cup. Cool. In a small bowl, combine 3 tablespoons cider syrup and powdered sugar; whisk until smooth (add additional cider syrup, as needed, to adjust glaze). Drizzle cider glaze evenly over muffins.
Maria Provenzano’s DIY Fall Mantle Scape

DIY Fall Pallet Sign

Materials:
- Paint
- Paint brush
- Glue
- Wheat
- Letters

Directions:
1. Select a fall paint color and cover your pallet with paint.
2. Choose a contrasting color and paint your letters to spell “FALL”.
3. Once the pallet and letters are dry, glue the letters on the pallet and leave the space for “A” open.
4. Glue small bunch of wheat to replace where the “A” letter would be.
5. Let dry and hang above your fireplace.

Terrarium Lanterns

Materials:
- Lanterns
- Moss
- Stones
• Faux succulent plant
• Misc. fall embellishments

**Directions:**
1. Build a foundation of moss and stones inside the lantern.
2. Add faux succulent plant.
3. Add additional plants and fall elements.
4. Place on mantle as decorative piece.

**Pumpkin Fireplace**

**Materials:**
• Pumpkins (various sizes and shapes)
• Optional: Glue

**Directions:**
1. Measure your fireplace to determine how many pumpkins you need to fill it.
2. Starting with the largest pumpkins at the bottom, begin stacking pumpkins and fill the fireplace.
3. Optional: Secure with glue.
4. Fill in the blank spaces with fall embellishments like leaves and small pumpkins.
Pamela Salzman’s Plum Almond Galette
Serves 6

Dough Ingredients:
- ½ cup blanched almonds (slivered is fine)
- 1 cup plus 2 Tablespoons all-purpose flour, plus additional for rolling out dough
- 1 teaspoon granulated cane sugar
- ½ teaspoon sea salt
- ¼ teaspoon ground cinnamon
- ½ cup (1 stick) unsalted butter, cold and cut into pieces
- 3-4 Tablespoons ice water

Filling Ingredients:
- 1 ½ pounds plums, about 8, cut into quarters, pits removed
- 1 Tablespoon unsalted butter, melted
- 3 Tablespoons pure Grade A maple syrup
- 2 teaspoons pure vanilla extract
- ¼ teaspoon ground cinnamon
- ½ cup almond flour or meal, bread crumbs, or cooked millet
- 1 large egg
- 1 Tablespoon whole milk, half-and-half or heavy cream
- ⅓ cup sliced almonds
- 1 Tablespoon granulated cane sugar

Directions:
1. Preheat oven to 350 degrees. Place blanched almonds in a pie plate or small baking dish and place in the oven to toast until almonds are fragrant and slightly golden, 13-15 minutes; let cool.

2. Pulse almonds in a food processor until the consistency of coarse meal. Add flour, sugar, salt, and cinnamon and pulse until just combined. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces remaining.

3. Drizzle with 3 tablespoons ice water and pulse until dough comes together, adding another tablespoon of water if needed.

4. Gently pat dough into a 6” diameter disk. Wrap in plastic and chill 30-60 minutes. *

5. **Raise oven temperature to 375° degrees.** Line a rimless baking sheet with unbleached parchment paper. If you don’t have a rimless baking sheet, invert a rimmed baking sheet and line with parchment.

6. In a small bowl, beat egg with milk and set aside.

7. Combine melted butter, maple syrup, vanilla and cinnamon. Set aside.

8. Roll out dough on a lightly floured surface to a 12” round. Carefully fold dough in half and pick up from the folded side and transfer to prepared baking sheet. Unfold.

9. Spread almond flour in center of dough, leaving a 2” border. Arrange plums over almond flour, keeping the border empty. Brush plums with butter-syrup mixture. Sprinkle the center with sliced almonds.

10. Fold dough edges over, overlapping slightly. Brush folded border with egg wash. **Sprinkle the whole galette, (fruit and crust) with sugar.

11. Bake galette until crust is golden brown and plums are tender, 45-50 minutes. Let cool slightly before serving.

*Dough can be made 2 days ahead. Keep chilled, or freeze up to 1 month.

**Save excess egg wash for a scramble or frittata.
DIY Fall Porch Makeover

Materials:
- Large accent piece (barrel, rocking chair, old ladder, storage chest, window frames, picture frames)
- Small decorations (pumpkins, gourds, flowers, etc.)

Steps:
1. Choose a large accent piece to be your focal point. You can combine two. For example, we have a storage chest and barrel next to each other.
2. Find any old furniture/items and use them in unconventional ways. For example, we took a chandelier and added mini pumpkins where the candles would be. We took a lantern with no glass and filled it with three medium sized pumpkins.
3. Dress the large piece with small decorations.
4. For the old ladder, take four pieces of burlap and spell out fall on each piece. Use a safety pin to keep burlap in place. Flip it over itself to hide safety pin.
5. Overlap 3 large picture frames.
6. Place an old rocking chair on front porch and dress with pillows and blankets.
7. You can do one or all of these and have a beautiful front porch!
Mini Pumpkin Spice Bundt Cakes
Yield: 3 pumpkins (from 6 mini Bundt cakes)

Pumpkin Spice Bundt Cakes
Ingredients:
- 1 box spice cake mix
- 1 15-ounce can pumpkin puree
- ½ cup vegetable oil or water (optional)
- 3 eggs
- 1 tsp. pumpkin pie spice

Directions:
1. Heat oven to 350°, spray Bundt pan(s) with cooking oil and set aside.
2. Mix all ingredients in a large bowl with electric mixer on medium speed for at least 2 minutes. If batter is stiff, add vegetable oil or water and mix until desired consistency is reached. Spoon in batter evenly between each Bundt.
3. Bake cakes for 20-25 minutes, until a knife inserted into the center comes out clean.
4. Allow cakes to cool before proceeding with the decoration.

Cream Cheese Glaze
Ingredients:
- ¼ cup Salted Butter
- 4 ounces Cream Cheese at room temperature
- 1 tsp Vanilla
- ⅔ - 1 cup Powdered Sugar
- 2 - 3 tbs. Milk
- Orange food coloring (5-7 drops if using liquid)
- Combine ingredients in the bowl of a mixer and beat until smooth, then set aside.

**Assembly:**
1. Peppermint leaf candies.
2. White sprinkles.
3. Cut Bundt cakes in half across their equator, set aside the bottoms to be used for snacking or another dessert.
4. Using two “top” halves, pipe frosting on the open face of one to glue it to the other (making a sandwich with two halves and some frosting).
5. Drizzle extra glaze around the ridged shoulders of each assembled pumpkin Bundt, allowing it to drip down the sides. Scatter white sprinkles over the frosting.
6. Press one peppermint leaf candy into the center of each mini pumpkin Bundt and serve.
Ken Wingard’s DIY Cowboy Boot Mirror

Materials:
- Round mirror
- 4 Boots
- Plywood
- Rope
- Staple gun
- Mirror mastic
- E6000 glue
- Regular Scissors

Directions:
1. The first thing you’re going to need to do is cut your plywood to create a base to attach your mirror to. This way you have a frame to set your boot tops on.
2. Cut plywood 5 inches longer than the mirror on the whole circumference.
3. Glue mirror to plywood using your mastic mirror glue.
4. It’s time to cut your boots. Using regular scissors cut the tops of your boots off. So cut them in half & then cut them down the sides to get your squares.
5. Dab a little of E6000 on the back of the boot square & attach to the mirror frame. Let dry & then keep layering.
6. Once the boots are on & they’re dry use a staple gun & staple gun the boots on the side for extra security.
7. Trim all the excess boot around the edges.
8. Using glue add a little rope around the inside of the mirror for a nice finish.
DIY Trick Or Treat Goodie Bags Witch Hat Clips

Materials:
- Glitter paper
- Clothespins
- Circle punch
- Glue
- Scissors
- Glitter ribbon

Directions:
1. Punch or cut out a circle from glitter paper.
2. Create a smaller hole in the center glitter paper hole. (Use scissors or smaller punch hole to create)
3. Cut two identical triangles from glitter paper.
4. Glue a triangle to each side of the clothespin.
5. Place circle over clothespin.
6. Fold over to create the brim of the hat.
7. Secure with glue.
8. Attach a bow using glue.
9. Fill a treat bag and secure with a witch hat clip.
10. Enjoy!
**Ghost Bags**

**Materials:**
- White or clear bags
- Googly eyes
- Glue
- Black sticker letters
- Scrapbook label stickers

**Directions:**
1. Glue googly eyes to the front of the bag
2. Let dry
3. Fill clear bag with white/light colored treats and sweets
4. Seal the bag with the label sticker
5. Add letters to spell “boo” onto the label
6. Enjoy!

**Boo Bags**

**Materials:**
- Treat bags
- Craft paper
- Scissors
- Glue

**Directions:**
1. Cut shapes out of various colors and craft paper.
2. Glue shapes together.
3. Cut out and glue “Boo” onto shapes.
4. Glue shapes and “Boo” to treat bag.
5. Fill with treats.
6. Enjoy!

**Scarecrow Bags**

**Materials:**
- Treat bags
- Scissors
- Glue gun
- Burlap ribbon, 4” wide
- Raffia ribbon
- Googly eyes
• Felt sheets, whatever colors you like for the nose
• Black puff paint
• Ruler
• Wax paper or piece of regular paper

Directions:
1. Cut the ribbon about 14” long.
2. Fold in half, and glue around the two long sides, leaving the top open.
3. Place a piece of wax paper, or piece of paper, in the center of the bag so that when you glue on the face it won’t stick together.
4. Cut out a piece of felt for the nose.
5. Glue on the eyes and nose, keeping the face towards the lower third of the bag with the glue gun.
6. Then, draw on the mouth with the black puff paint.
Ronnie Woo’s Roasted Pumpkin Mac & Cheese

Ingredients:
- 4 cups fresh pumpkin, diced into 1-inch pieces
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons canola oil
- 1 stick unsalted butter
- 2 cloves garlic, finely minced
- ¼ cup all-purpose flour
- 1 tablespoon powdered mustard
- 3 tablespoons tomato paste
- 4 cups whole milk
- 1 bay leaf
- ½ teaspoon smoked paprika
- 3 cups sharp cheddar cheese, shredded
- 2 cups Parmesan cheese, grated
- 1 pound of macaroni, cooked according to package instructions (less 2 mins)
- 1 cup of panko bread crumbs
- ¼ cup of unsalted butter, melted

Directions:

Roast The Pumpkin
1. Preheat the oven to 450 degrees F.
2. Season the pumpkin with salt and ground black pepper and toss in canola oil.
3. Evenly spread onto a baking sheet and roast until tender on the inside and golden brown on the outside, about 20-25 minutes.

Make The Cheese Sauce
1. In a large pot over medium heat, melt the butter.
2. When the butter begins to bubble, stir in the minced garlic and cook for 30 seconds, stirring constantly so the garlic doesn’t burn.
3. Sprinkle the flour and powdered mustard over the butter and garlic and whisk for 60 seconds.
4. Whisk in the tomato paste and cook for about 2 minutes.
5. Whisk in the milk, bay leaf and smoked paprika and simmer until the mixture begins to thicken, about 5-10 minutes.
6. Stir in the cheddar and Parmesan cheese until melted.
7. Fold in the cooked pasta and roasted pumpkin.
8. Transfer the pasta to a large baking dish.

Garnish And Bake
1. In a small bowl, toss the panko with the melted butter.
2. Sprinkle on top of the pasta and bake for another 15-18 minutes, until golden brown on top.
3. Serve immediately.
DIY Pocket Scarves

Materials:
- Fabrics
- Fabric scissors
- Sewing machine
- Iron
- Measuring tape
- Pins

Steps:
1. Cut your fabric in half. Your piece should be about 10 inches wide and 60 inches long.
2. Cut desired length.
3. Make sure to save extra material for pockets.
4. Add pins on right sides together.
5. Make sure to sew wrong sides together and then you will flip them inside out.
6. Cut an entirely separate pocket piece and sew that on.
7. Repeat on the other side of the scarf.
8. Sew it together only on the sides.
Chef Marcel Cocit’s Chocolate Pecan Pie Bars
Servings: 24 2-inch Bars
Recipe Courtesy Chef Marcel Cocit

Crust Ingredients:
- 1 ½ cups all-purpose flour
- ½ cup (1 stick) softened unsalted butter
- ¼ cup packed brown sugar
- ½ teaspoon salt

Filling Ingredients:
- 3 large eggs
- ¾ cup corn syrup
- ¾ cup granulated sugar
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1 cup dark chocolate chips or chunks
- 1 ½ cups pecans, coarsely chopped

Directions:
1. Preheat the oven to 350°F and line a 9x13-inch pan with foil, leaving just enough for a 2-3 inch overhang on all 4 sides. Grease the pan. It will be much easier to handle when cutting them once they are baked.

2. Make the crust by creaming together the butter and brown sugar until nice and fluffy in a mixer fitted with the paddle attachment. Then add in the flour and salt and mix until crumbly.
3. Press the crust into the foil-lined pan and bake for 10-12 minutes until golden brown.

4. While the crust is baking, prepare the filling by combining eggs, corn syrup, sugar, butter and vanilla extract in a medium bowl and whisk until combined. Stir in the chocolate and pecans. Pour over the baked crust.

5. Bake for 25-30 minutes or until set. Cool in the pan. Cut into bars.
Paige Hemmis’ DIY Pumpkin Ice Cream Topiary

Materials:
- Artificial pumpkins
- Terracotta pot
- Parachute cord
- Spray paint
- Hot glue
- Spray Foam
- Wax paper
- Craft foam
- Wooden dowel pins

Steps:
1. The first thing you’re going to want to create is your waffle cone. Take your terracotta pot & paint it a medium brown.
2. Then, to create the lattice waffle cone designs, you’re going to take parachute cord & attach it with hot glue.
3. Then take a lighter tan color & highlighted between the cord lines to really give the cone some definition.
4. While that is all drying it’s time to move on to your pumpkin ice cream scoops.
5. You’re going to cut your stems off using Xató knife, you can even use your kitchen paring knife, whatever works.
6. Take your pumpkin & place on wax paper to protect surface from spray foam. Take your spray foam & *lightly* start to spray the base of your pumpkin. You want to start off lightly because it will expand as it sits.

7. Do this for the first 2 pumpkins. When you get to the 3rd pumpkin (the top pumpkin) you’re going to overturn it so the stem side is down. This way you have a clean round top to your ice cream.

8. Paint whichever color flavor you desire.

9. Let dry, recommended drying time is about 3 hours.

10. Once dry you need to stack them, just glue them together with hot glue.

11. To create the chocolate chips to cut up dark craft foam into chip pieces, attach with hot glue.

12. To create the sprinkles, take wooden dowel pins & paint them all different sprinkle colors, attach with hot glue.

13. To create the hot fudge, just take a brown paint, lightly pour it on top & let it drip down

14. Ta Da!
Savory cheesecakes are a thing. I’ve had them at parties all my life. When I submitted the manuscript for Pimento Cheese: The Cookbook to my New York–based publisher, the editors and copy editors were sure that a pimento cheese cheesecake would cause great confusion. When I first conceived this salty, savory, country ham version, I knew it would be good, but in truth, it is better than good. It even surprised me. The added bonus of this treat is that it serves a crowd. And a little pepper jelly on the side is not a bad thing.

Serves a crowd

**Ingredients**
- 1 sleeve buttery crackers (such as Townhouse), about 34 crackers
- ½ cup chopped pecans
- ½ cup (1 stick) unsalted butter, melted
- 6 ounces center-cut country ham biscuit slices
- 4 green onions, white and light green parts
- 1 clove garlic
- 16 ounces cream cheese, softened
- 2 large eggs
- 1¼ cups sour cream
- 8 ounces sharp white cheddar cheese, grated
- 2 teaspoons Worcestershire sauce
• 1 teaspoon hot sauce (such as Crystal)
• 1 teaspoon kosher salt
• Generous grinds of black pepper

Directions:
1. Preheat the oven to 350°. Spray a 9-inch springform pan with nonstick spray. Wrap a piece of foil around the bottom of the pan to catch any dripping butter from the crust.

2. Process the crackers and pecans to fine crumbs in a small food processor. Add the melted butter and process until it all comes together. It will be very wet—don’t worry. Press the crumbs onto the bottom of the springform pan, pressing a little bit up the sides of the pan. Bake the crust for 10 minutes, then remove to a wire rack to cool.

3. Wipe out the food processor bowl, then add the ham pieces, green onions, and garlic and pulse to chop everything very finely. You want all the ingredients chopped but not blended to a paste. Beat the cream cheese, eggs, and sour cream together in the bowl of a stand mixer until smooth. Add the grated cheddar and beat until combined. Add the Worcestershire, hot sauce, salt, and pepper. Beat in the ham mixture until evenly distributed and combined.

4. Spread the filling evenly over the crust, smoothing the top. Bake the cheesecake for 30 minutes, until completely firm and lightly browned on top. Cool in the pan on a wire rack, then chill in the refrigerator, loosely covered, for several hours or overnight. When ready to serve, release the springform ring and transfer the cheesecake to a platter.

5. Serve with crackers.
Ken Wingard’s DIY Harvest Corn Wreath

Materials:
- Flat wreath Form
- Indian Corn
- Twine or Burlap
- Hot Glue
- Veggie Dye (optional)

Directions:
1. Wrap wreath form with twine or burlap.
2. Use hot glue in strategic spots to keep the wrap in place.
3. Arrange corn around form.
4. Hot glue into place.
Chef Duff Goldman’s Brown Butter Blondies
Makes one 9 x 13 - inch pan

Ingredients:
- 3 sticks (1½ cups) butter
- 3 cups lightly packed light brown sugar
- 3 extra-large eggs
- 1½ teaspoons pure vanilla extract
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon kosher salt

Instructions:
1. First, brown the butter. Place it in a medium saucepan over low heat to cook. Check it after about 10 minutes; it should be a medium-brown color, not too light, not too burned. Once it reaches that color, take it off the heat and let it cool.
2. Preheat the oven to 350F and grease a 9 x 13 - inch pan.
3. In a bowl of a stand mixer fitted with paddle attachment, beat the cooled brown butter and brown sugar until creamy. Add the eggs and vanilla and mix, scraping the sides of the bowl. Add the flour, baking powder, and salt and mix until combined.
4. Press the mixture evenly into the prepared pan.
5. Bake the blondies for about 35 minutes, or until a toothpick inserted into the center comes out with only a few crumbs stuck to it. (I like these blondies gooey, so I go with a little less time). Let cool completely on a wire rack, then cut them and wrap them individually in plastic wrap so the sides don’t dry out. Store in the freezer or at room temperature.

Options: Add up to ¾ cup of your own ingredients, like pecans, chocolate chips, shredded coconut, butterscotch chips, peanut butter chips, or chopped dry cherries and white chocolate chips. Anything goes!
Shirley Bovshow’s Air Dry Flowers

Materials:
- Any type of flowers & stems
- Dried oranges
- Rubber band
- Place to hang
- Essential Oils
- Bowl
- Plastic wrap

Steps To Air Dry Flowers:
1. Remove the leaves from flowers so it can dry faster.
2. Selected different colored flowers.
3. Bundling the flowers with rubber bands.
4. Separate when hanging.
5. Hang them up to dry.

Steps For Potpourri:
1. Blend flowers, leaves, and a few dried oranges in a bowl.
2. Next, add essential oil to some dried stems, bark, and seeds.
3. They will hold the scent for the potpourri as a "fixative!"

4. Add 6 drops of Rosewood, 3 drops of Sage, and 2 drops of cinnamon oil for a Woodland fragrance.

5. Cover with plastic and set aside for a few days for the fragrance to lock in, or use immediately, taking time to refresh the scent as needed!
Flank Steak Casserole With Mushroom Cobbler

Serves 6

Ingredients:
For the Filling:
- 2 lbs. Flank Steak cut into 1-inch pieces
- 4 tbsp Olive Oil
- 1 ea. yellow onion, ½ inch pieces
- 3 ea. garlic cloves, minced fine
- 1lb Portabella mushrooms, Scales removed, cut into ½ inch pieces
- 3 ea. Carrots, peeled, root top removed, cut in ½ inch pieces
- 2 tbsp A.P. Flour
- 2 ½ cups Beef Broth
- ½ cup Red Wine
- 1 tbsp Dijon Mustard
- 1 tbsp Fresh Thyme, finely chopped
- Kosher Salt for seasoning the flank Steak
- Freshly ground black pepper to season the flank Steak

For the Biscuits:
- 1 cup A.P. Flour
- 2 tsp Baking Powder
Instructions:

1. To make the steak filling, season the steak with salt and pepper. Heat a large heavy skillet over high heat. Add 1 tbsp olive oil, then add the steak, cook for about 5 minutes turning on all sides or until well browned. Remove beef from the pan and reserve in a dish on the side.

2. Reduce the heat to medium. Add 1 tbsp of olive oil to the pan, add onion and garlic and cook, stir them occasionally with a wooden spoon to scrape up the browned bits on the bottom of the pan, cook for about 2 minutes or until soft. Transfer the onion and garlic mixture to the same dish as the beef. Heat the remaining 2 tbsp of olive oil to the pan, over medium high heat, add the mushrooms and cook for 4 to 5 minutes. Add the carrots, cook for 2 minutes and add the flour and stir in well.

3. Return the beef and onion mixture to the pan along with all the juices from the meat resting. Stir in broth, wine, mustard, and thyme, bring to a simmer. Reduce the heat to a medium low and simmer gently, stirring about every 15 minutes. Or until the sauce thickens and looks like a sauce. Season with salt and pepper. Transfer the beef mixture to a 13 X 9 inch baking dish and set aside.

4. Preheat the oven to 400 degrees.

5. To make the biscuits: In a large bowl whisk in the flour, baking powder, baking soda and salt, mix well. Next, add in half the Beaufort cheese and the 4 tbsp of cold butter. With your hands make sure the mixture turns into a crumbly pea sized pieces.

6. Pour the cream over the flour mixture and stir with a fork just in until moistened but still lumpy. Fold in the remaining Beaufort cheese with the parmesan cheese. Divide the dough into 6 equal mounds and place the mounds over the steak and mushroom filling, spacing them evenly, and press the tops wo flatten slightly. Brush the tops of the mounds generously with some of the melted butter, set the remaining butter aside.

7. Bake for about 25 minutes or until the biscuits are dark golden brown on top.

8. Remove from the oven. Brush the biscuits with the reserved butter. Let stand for 5 minutes before serving.
Orly Shani’s DIY Pumpkin Pillows

Materials:
- Fabric
- Fabric Scissors
- Jewelry Wire
- Yarn
- Needle (optional)
- Fabric glue (optional)
- Stuffing
- Chalk

Instructions:
1. Draw your pattern onto butcher paper or craft paper.
2. Cut out 2 pieces of your fabric & place them on top of each other. Make sure that the finished side of the fabric (or the side of the fabric you’d like to be seen) is inward to each other.
3. Using chalk draw your pattern on, then cut it out.
4. Sew your pattern together face to face, leaving the bottom open.
5. Once you’re done sewing stick your hand inside & turn it inside out so the pretty side of the fabric is outward.
6. Stuff your pillow & then hand sew the bottom closed.

7. Now it’s time to create your ribs in the pumpkin.

8. Using needle & yarn thread in and out of your pumpkin from the top divot to the bottom divot. Do this for the left side & the right side. If you prefer to use no needle & thread another option is to take a piece of yarn & wrap it around the pillow tightly to create a rib. Then tie a bow on the back. Do that on the left side & the right side.

9. To create the stem you will take about 40 pieces of yarn. Take one piece of yarn & tape it to the table so you have something holding it while you work on it. Fold it over & then separate the yarn into 3 sections then braid them together.

10. Once braided take your jewelry wire & maneuver the wire through the stem to make it stand up. {make sure you’re wire is long enough still stick down half way through the pillow.

11. Lastly just poke your wire into the pillow at the top & you’re done!
Debbie’s Apple Butter Two Ways

Apple Butter

Yield: ~1 Quart

Ingredients:
- 4 pounds Apples, washed, unpeeled, uncored, cut into 1 inch chunks
- ½ cup Apple Cider Vinegar
- Zest of ½ orange, cut in thick strips (~4 1-inch strips)
- 1 2-inch piece of ginger, peeled and sliced into coins (about 1.5 ounces unpeeled)
- 4 cups Water
- ⅔ cup Honey
- ½ cup Light Brown Sugar
- Pinch Kosher Salt

Instructions:
1. Combine apples, vinegar, orange zest, ginger, and water in a large stockpot. Bring to a simmer over high heat, then reduce to medium-low and cook until apples are completely softened and liquid has reduced by half. It should take 30-40 minutes, stirring occasionally, to reach this phase.
2. Pass the apples and liquid through a food mill. If you don’t have a food mill, press the apples through a strainer with the back of a spoon, collecting the pulp and leaving behind the skins and seeds.

3. Return apple pulp to stockpot and stir in honey, and brown sugar until dissolved. Cook over medium-low heat until mixture is thickened and dark. It will take 2 ½ - 3 hours to reach this phase. Stir occasionally to avoid scorching the bottom.

4. Test thickness of apple butter by spreading a bit onto a plate. It should set almost immediately, apples are full of naturally occurring pectin.

5. When desired consistency is reached, season with salt (and not a moment before, since you’re reducing for hours it will become too salty if seasoned at the beginning).

6. Remove from heat and allow to cool. Pour into jars or containers, store in fridge or freezer.

**Apple Compound Butter**

*Yield~3 cups*

**Ingredients:**

- 1 cup Softened Butter (2 sticks)
- 1 Apple
- 2 tablespoons + 2 tablespoons Brown Sugar
- 1 tablespoon Ground Cinnamon
- ¾ teaspoon Nutmeg
- ¼ teaspoon Salt

**Instructions:**

1. Heat oven to 350˚.
2. Peel, core, and cut apple into quarters. Rub with 2 tbs. brown sugar, then place on parchment paper in baking dish and slide into oven.
3. Bake apple until tender, about 30 minutes. Remove from oven and mash gently with fork. Let cool completely.
4. Add softened butter, spices, mashed apple, remaining 2 tbs. brown sugar, and salt to stand mixer bowl. Beat together until desired consistency is reached (chunky or smooth).
5. Spread butter onto parchment paper and roll into log, twisting ends. Chill until set, then slice into coins for use. Alternatively, pour butter into jar and store in fridge.
Paige Hemmis’ DIY Firewood Cradle

**Materials**

**Cradle:**
- 4 - 2"x4” boards
- 2 – ½” galvanized metal flanges
- 1 – 18” x ½”galvanized metal pipe
- Screws
- Rotary saw
- Jigsaw
- Wood glue
- Chisel
- Sandpaper

**Sling:**
- Leather: 16 ½" x 46”
- 12 - rivets
- Rivet press or a rivet setter with hammer
- Hole punch
- 2 - 1” wood dowels (we used oak)
- Scissors

**Instructions:**
Cradle:
1. Cut 4, “2 x 4” boards to desired length.
2. (with 37 degree angles at top and bottom of boards).
3. Saw equal notches into center part of 2 boards by running rotary saw back and forth along area to be notched. Chisel out the cut pieces, sand if necessary.
4. Cross 1 notched board over other notched board.
5. (anchoring together at center point) and glue.
6. Screw round metal flange onto inside center part of crossed legs.
7. Repeat on opposite set.
8. Screw galvanized metal pipe into both flanges to attach legs.

Sling:
1. Cut leather to desired size (ours was 46” x 16 ½”).
2. (Allow extra length for heavy contents to dip).
3. Cut rectangle in center part of either end.
4. Lay wooden dowel across end and wrap leather over pipe.
5. Mark where holes for rivets will go.
6. Punch holes.
7. Secure with rivets.
Crispy Lamb Chops With Mint Jelly

Ingredients:

- ¼ cup extra-virgin olive oil
- 2 tablespoons chopped fresh rosemary
- 4 cloves garlic, smashed and roughly chopped
- Kosher salt and black pepper
- Four 2- to 3-ounce lamb chops
- ½ cup all-purpose flour
- 1 cup panko breadcrumbs
- 1 tablespoon granulated garlic
- 2 large eggs
- 1 tablespoon Dijon mustard
- ½ cup olive oil, optional
- Fresh Mint Jelly, for serving, (recipe follows)

Instructions:
1. In a shallow dish, add the olive oil, rosemary, garlic and some salt and pepper; stir to combine. Add the lamb chops and toss to coat thoroughly. Marinate, covered, in fridge for at least 1 hour and up to overnight.

2. Place the flour in a shallow dish. In a second shallow dish, mix the breadcrumbs and granulated garlic until well incorporated. In a third shallow dish, add the eggs and mustard, and whisk together.

3. Set a large skillet over medium heat. Pour in the olive oil from the marinade (or use a fresh \( \frac{1}{2} \) cup oil) and heat until shimmering.

4. Dredge the lamb in the flour to coat, then in the egg mixture and, lastly, in the breadcrumbs.

5. Fry the breaded chops until golden, crisp and cooked through, about 4 minutes per side.

6. Serve with the fresh mint jelly.

Fresh Mint Jelly

Ingredients:

1. 2 cups packed fresh mint leaves
2. 1 small lemon, zested and juiced (about 2 tablespoons)
3. 1 small lemon, zested and juiced (about 2 tablespoons)
4. 2 cups sugar
5. 3 ounces liquid pectin
6. 1 to 2 drops green food coloring, optional

Mint Jelly Instructions:

1. Place the mint and 2 cups water in a blender, and puree until smooth; transfer to a small saucepan. Boil for 1 minute. Stir in the lemon zest and juice and sugar, bring back to a boil and then add the liquid pectin. Remove from heat and stir in food coloring if using. Let cool, then cover and refrigerate until set, 4 hours.
Ken Wingard DIY Felt Acorns

Materials:

- Real Acorn caps
- Wool felt balls
- Glue gun
- Bowl of soapy water
- Drill
- Twine

Instructions:

1. Take felt ball.
2. Size it to acorn cap.
3. Dip felt ball in warm water.
4. Place in your hand and create a smooth little felt ball.
5. Fit to size.
6. Let them dry overnight.
7. Place small dot of hot glue inside acorn cap.
8. Add felt ball.
9. Use a drill insert two holes on cap and insert twine to hang acorns.
Elizabeth Belkind’s Honey Braised “Pumpkin” Tart
With Toasted Marshmallow Top And Graham Cracker Crust
Recipe Courtesy Cake Monkey Bakery
For one 10” pumpkin tart (about 1 ½” thick)

“Pumpkin” Filling:

Ingredients:

- 1 lb. butternut squash (peeled and cubed)
- 1 lb. kabocha squash (peeled and cubed)
- 1 c heavy cream
- ½ c wildflower honey
- ½ can sweetened condensed milk (7 ounces)
- 1 Tbsp kosher salt
- 1 vanilla bean
- 8 Egg Yolks (Set Aside!!)

Instructions:

1. Toss all ingredients together in a roasting pan. Cover with foil and bake at 350 degrees for 28 minutes. Check for tenderness. Continue cooking until the squashes are soft and easily pierced with a fork.
2. Remove vanilla beans. Pour all contents of the roasting pan into a food processor and puree until smooth. Strain through a fine meshed strainer.

3. ADD: 8 egg yolks to the mixture. Whisk until incorporated. Set aside.

Graham Dough

Ingredients:

- 2.5 c plus 2 T Pastry Flour
- 1 c Brown Sugar
- 1 t Baking Soda
- ¾ t Kosher Salt
- 3.5 ounces Unsalted Butter, chilled and cubed
- 5T Whole Milk
- ⅓ c Honey
- 2T Vanilla Extract

Instructions:

1. In a food processor, combine the flour, brown sugar, baking soda and salt. Pulse to combine. Add the butter and pulse on and off until the mixture is the consistency of a coarse meal.

2. In a small bowl, whisk together honey, milk and vanilla. Add to the flour mixture in the food processor and pulse on and off until the dough comes together. It will be very soft and sticky.

3. Refrigerate overnight. Place in the freezer for 1 hour right before you are ready to roll it out.

4. Preheat the oven to 325 degrees.

5. To roll out the dough, roll between two sheets of parchment paper with a good amount of flour in between the dough and each sheet to prevent the dough from sticking to the paper. Work with the dough only while it is very, very cold. As you roll out the dough, you may need to peel the parchment paper off periodically and add more flour. Try not to crimp the paper as you work.

6. Roll until dough is ⅛” thick. With a pastry brush, brush off any excess flour. Remove top sheet of parchment paper. Place the dough with parchment paper underneath on a cookie sheet.

7. Bake the dough for 15 minutes. Rotate the tray half way and bake another 15 minutes. Continue baking until the dough is a dark, burnished brown and is dry to the touch. It will be nearly impossible for you to make crumbs out of under baked graham dough, so don’t be afraid to get color on this.

8. Allow the dough to cool completely before proceeding.
Prepare the Crust:

1. Preheat oven to 325 degrees
2. Combine 2 ½ cups of graham cracker crumbs with 2 T granulated sugar and 4 or 5 tablespoons melted butter. Add enough butter so the crumbs form a tight clump in the palm of your hand if you press them together.
3. Spread the crumbs along the bottom of the tart pan and up the sides to form a ½ " thick border. Press them in neatly and tightly, using a measuring cup to help form and even, smooth bottom and smooth sides.
4. Bake the crust at 325 degrees for 5 minutes to set it. Allow to cool completely before proceeding.
5. Add the filling to the crust and bake at 325 degrees for 30 to 35 minutes, rotating the pan half way through baking. Bake until the center of the tart is just barely set, maybe a teensy bit wiggly. If you over bake, the tart will crack.
6. While the tart is cooling, prepare the marshmallow. Allow the tart to cool completely before adding the marshmallow topping!!!!

For The Marshmallow:

Ingredients:

- 2 cups sugar
- 1 cup water
- 4 egg whites
- ¼ teaspoon cream of tartar
- ¼ teaspoon Kosher salt.
- ½ teaspoon vanilla extract.

Instructions:

1. In a heavy bottomed sauce pan, combine the sugar and water. Clean the sides of the pan with a wet pastry brush to make sure no stray sugar granules remain. This is crucial!!! One stray sugar granule can cause your entire pan of sugar to crystallize during the heating process.
2. Allow the sugar to come to a boil and continue cooking until the temperature reaches 230 degrees Fahrenheit.
3. While the sugar is cooking, begin whisking your egg whites. Whisk on high speed in a stand mixer fixed with a whisk attachment. When the egg whites begin to foam, stop the mixer and add the cream of tartar and salt.
4. Whip the egg whites on high speed until they reach soft peak consistency.
5. Immediately, drizzle in the hot sugar syrup. Do so slowly and carefully. It is extremely hot.
6. Continue whisking on high until the egg whites have reached full volume and the meringue is glossy and shiny and smooth. Mix in the vanilla extract.
7. While the meringue is still warm, spoon it over the FULLY COOLED tart. With the back of a spoon, make soft, undulating waves of marshmallow all over the top of the tart. Then, with a kitchen torch, “toast” the “marshmallow” gently.

8. Serve within 4 hours of finishing. The meringue does not do well in the refrigerator. If you need to keep the tart for longer, keep it at room temperature, uncovered.
DIY Harvest Olive Bucket

Materials:
- Olive bucket
- Pumpkin
- Rope
- Scissors
- Grapevine wreath
- Fall foliage

Instructions:
1. Measure and cut rope, allow for extra to spill over on the sides (approx. 10 inches total).
2. Tie one end of the rope and then stretch the rest across the bucket.
4. Begin to unravel the ends of the rope creating a frayed tassel.
5. Rest grapevine wreath on top of rope.
6. Add fall foliage.
7. Place pumpkin in the center of the wreath.
8. Enjoy!
Sautéed Sea Scallops With Gingered Apple Parsnip Purée, Cider Gastrique, Pomegranate & Hazelnuts

RecipeCourtesy Chef David LeFevre – Manhattan Beach Post Restaurant

Serves 4-6

To Prepare Scallops:

- **Ingredients:**
  - 24 each Sea Scallops
  - Salt and white pepper to taste
  - 1 Tbsp. vegetable oil
  - 1 Tbsp. whole butter
  - Gingered Apple Parsnip purée (recipe below)
  - Cider vinegar gastrique (recipe below)
  - 3 Tbsp. pomegranate seeds
  - 12 sage leaves, fried and salted
  - 24 Brussels sprout leaves, fried and salted
  - ¼ cup toasted hazelnuts
Instructions:

1. Pat dry and season the scallops with salt and white pepper.
2. Heat a seasoned cast iron pan or non-stick pan to medium high heat.
3. Add the vegetable oil and cook the scallops until they turn Golden brown.
4. Turn the scallops onto their other side and add the whole butter.
5. Baste the scallops with the butter as it browns.
6. Remove the pan when the scallops resist when touched but are not firm.
7. Serve warm with gingered apple parsnip purée, cider gastrique, pomegranate, fried brussels sprout leaves, sage, and hazelnuts

Gingered Apple Parsnip Purée:

Ingredients:

- 4 (approx ½ pound) parsnips, peeled and cut into ½ inch pieces
- 1 Small russet potato (approx ¼ pound), peeled and cut into ½ inch pieces
- 1 large Granny Smith apple, (approximately 1/3 pound), peeled and cut into ½ inch pieces
- 2 Tablespoons butter
- ½ cup cream, warm
- 2 tsp fresh grated ginger
- Salt
- White pepper

Instructions:

1. Peel and chop parsnips into ½ inch pieces.
2. Place then in a saucepan and cover with cold water.
4. Add potato and apple to the parsnips Simmer for 20 minutes or until tender.
5. Drain the excess water.
6. Place mixture and chopped butter in a food processor or blender and process until smooth.
7. With the processor running, pour in the warmed cream until evenly puréed.
8. Season with ginger, salt and white pepper.
To Prepare Cider Vinegar Gastrique:

Ingredients:
- ¼ cup sugar
- ¼ cup water, warmed
- ½ cup apple cider vinegar, warmed
- 1 teaspoon dried crushed pepper

Instructions:
1. Place sugar in a clean and wiped dry medium sized sauce pan, over medium high heat.
2. Slowly turning the pan, allowing the sugar to slowly caramelize to an amber color.
3. Slowly add the warmed water and vinegar, being careful because it will boil and splatter.
4. Add the crushed pepper and Reduce by $\frac{1}{3}$, until any hard sugar pieces dissolve.
Ken Wingard’s Fall Marquee Pumpkins

Materials:
- Pumpkins
- Paint
- Paint Brush
- Lights
- Pencil
- Drill
- Scissors

Instructions:
1. Choose one uniform color/style for your pumpkins. NOTE: If using real pumpkins, it requires more work as you’ll have to hollow at your pumpkins.
2. Pick a font for your letters. Print out your letters, each one on an 8 ½ by 11in.
3. Using your letter printouts, trace your letters onto each pumpkin.
4. Now that you have traced your letters that will essentially serve as a guide for you, pick a color and paint away! Make sure you pick colors that compliment the original color of your pumpkin.
5. Pick your spots for the lights. Then you drill a pilot hole - which is just the first hole that serves as a guide. Use a small bit, we are using 1/4 inch. Once you put your lights inside the hole, drill a larger hole, just be careful that it doesn’t catch and create too large a hole, as you want your lights to fit snug. Then, attach the bulb from the front of the pumpkin, and put your wires inside the pumpkin.

6. Turn on the lights and enjoy!
Apple, Pear, And Sausage Breakfast Pie

Serves 8

Ingredients:

- 1 recipe SB Pie Dough (recipe follows)
- 2 pears, cored and chopped
- 3 Granny Smith apples, cored and chopped
- 1 cup apple cider
- ¼ cup brown sugar
- ⅛ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- ⅛ teaspoon thyme
- ¼ teaspoon kosher salt
- Pinch of ground nutmeg
- 1 pound sausage (I use Stripling’s Sage Sausage), cooked and drained
- 1 cup grated sharp cheddar cheese
Instructions:

1. Roll out dough into a 12-inch circle. Place into a 9-inch pie plate and flute; partially bake the dough.

2. Preheat oven to 375 degrees.

3. Combine the pears, apples, cider, brown sugar, cinnamon, cloves, thyme and salt in a bowl. Place mixture in a large skillet at saute over medium-low heat until the apples are tender enough to pierce with a fork. Remove from heat. Using a slotted spoon, transfer the apples and pears to a bowl and set aside. There should be about 1 cup of liquid left in the skillet. Cook the liquid on medium heat until reduced by half, about 10 minutes.

4. Combine the sausage with the apples and pears. Add the reduced liquid and stir to combine. Pour into pie crust and sprinkle cheese evenly over top. Bake for 40 minutes.
DIY Candy Corn Bags

Materials:

- White, Orange and Yellow Crepe paper/party streamers
- Paper Mache cone
- Hot glue
- Scissors
- Ribbon
- Hole punch

Instructions:

1. Punch a hole on each side of Paper Mache cone.
2. Cut crepe paper/party streamers to create fringe (repeat for each color).
3. Using hot glue, attach fringe to the cone starting at the bottom and working your way up.
4. Loop ribbon through holes to create bag handle.
5. Enjoy!
Maple-Whiskey Pudding Cakes

Recipe Courtesy Christopher Kimball – “Milk Street Tuesday Nights” Cookbook
Start to finish: 45 minutes (20 minutes active)
Servings: 4

These individual desserts bake up with a gooey sauce beneath a layer of rich, tender cake. We tried a few different types of whiskey here: our favorites were Jameson for its clean, bright flavor and Rittenhouse rye for its spicy depth. This recipe can easily be doubled to serve eight. Serve the pudding cakes warm, with vanilla ice cream or lightly sweetened whipped cream.

Don’t stir the maple-whiskey syrup into the batter after dividing it among the batter-filled ramekins. With baking, the syrup will form a sauce at the bottom.

INGREDIENTS:

- 6 tablespoons maple syrup
- 1 teaspoon cider vinegar
- 6 tablespoons whiskey, divided
- 8 tablespoons (1 stick) salted butter, divided
- Kosher salt
- 107 grams (½ cup) white sugar
• ¼ cup whole milk
• 1 large egg
• 1 teaspoon vanilla extract
• 90 grams (¾ cup) pecans, toasted
• 65 grams (½ cup) all-purpose flour
• 1 teaspoon baking powder

INSTRUCTIONS:

2. In a small saucepan over medium, combine ½ cup water, the maple syrup, vinegar, 4 tablespoons of whiskey, 2 tablespoons of butter and ¼ teaspoon of salt. Bring to a boil, stirring occasionally. Reduce to low and simmer for 5 minutes. Remove from the heat and set aside.

3. In another small saucepan over medium, melt the remaining 6 tablespoons butter. Cook, swirling the pan, until the milk solids at the bottom are deep golden brown and the butter has the aroma of toasted nuts, about 5 minutes. Transfer to a medium bowl and cool to room temperature.

4. Meanwhile, heat the oven to 325°F with a rack in the middle position. Mist four 6-ounce ramekins with cooking spray and place on a rimmed baking sheet. When the butter is cool, whisk in the sugar, milk, egg, vanilla and remaining 2 tablespoons whiskey. Set aside.

5. In a food processor, process the pecans until finely ground and beginning to clump, 30 to 40 seconds. Add the flour, baking powder and ½ teaspoon salt, then pulse until combined, about 5 pulses. Add the butter mixture and pulse until a smooth, thick batter forms, about 5 pulses, scraping down the bowl once.

6. Divide the batter among the prepared ramekins. Gently pour the maple mixture over the batter in each ramekin. Do not stir. Bake until the cakes are puffed and the centers jiggle only slightly, 25 to 30 minutes. Let cool on the baking sheet for 10 minutes before serving; the cakes will fall slightly as they cool.
DIY Fall Leaf Lamp

Materials:

- Leaf light garland
- Vinyl electrical tape
- Wood base
- Floral wire bouquet
- Leaves
- Hot glue
- Cardstock
- Scotch tape
- Scissors

Steps:

1. Take the brown card stock and roll it into a cone. Secure with a small piece of scotch tape.
2. Cut the bottom of the cone so that it is straight.
3. Take the bottom of the cone and make 1” deep slits about ½” wide.
4. Insert the battery pack into the cone
5. Bend the slits so that they lay flat on the wood base. Secure with hot glue.
6. Remove the flowers from the wired bouquet, leaving only the stems left
7. Attach bouquet to base with hot glue
8. Start adding lighted leaves to wired stems and secure with brown electrical tape
9. Hot glue leaves to the wood base
10. Enjoy!
Pumpkin Pie Pancakes

Prep time: 10 minutes  
Total time: 20 minutes  
Serving Size: 2 pancakes

Ingredients:

Pancake:

- 2 eggs  
- ¼ cup pumpkin puree  
- ¾ cup low-fat cottage cheese  
- ½ medium really ripe banana (freckle stage or beyond)  
- 1 cup dry quick one-minute oats  
- ½ teaspoon baking powder  
- 1 ¼ teaspoon pumpkin pie spice  
- ½ teaspoon ground cinnamon

Pumpkin Pie Crumble topping:
• ¼ cup oats
• ¼ cup chopped pecans
• ¼ teaspoon ground cinnamon
• 4 dates, chopped
• 1 teaspoon coconut oil

Pumpkin Pie syrup:
• ½ cup 100% pure maple syrup
• 2-3 tablespoons pumpkin puree
• ½ teaspoon pumpkin pie spice

INSTRUCTIONS:

1. In a food processor or blender, add eggs and pulse to beat. Next, add pumpkin, cottage cheese and banana, processing until cottage cheese is smooth. Then, add the oats, baking powder, pumpkin spice, and cinnamon. Process until well-combined.
2. Heat a flat skillet or griddle over medium heat. Coat skillet with non-stick cooking spray, or with a teaspoon coconut oil.
3. Using a large spoon, ladle, or cookie scoop, pour in about ¼ cup of batter for one pancake. (You may need to help the little pancake spread out a bit). Cook each pancake about 2-3 minutes per side. You’ll know it’s ready to flip when the bubbles start to reach the center of the pancake. Flip and cook 2-3 minutes on the other side.
4. While pancakes are cooking, make topping: place 1/4 cup oats, pecans, and cinnamon on a baking sheet. Bake at 425º for 5 minutes, until light brown. Remove and sprinkle dates and coconut oil on baking sheet, mixing all ingredients around with a fork.
5. To make pumpkin pie syrup, warm maple syrup in a saucepan or microwave. Stir in pumpkin and spice. Pour into a serving vessel. (Such as a hollowed-out sugar pumpkin with a ladle to pour!)
6. Serve pancakes with topping and syrup beside. Enjoy your fall breakfast!

Notes:
*These can be eaten by themselves, or spread with a nut butter and sprinkle with unsweetened coconut, granola, sliced bananas or sunflower seeds for a power snack.*
*To freeze, let pancakes completely cool, then stack into a zip-top freezer bag. To reheat, microwave one pancake for 10 – 30 seconds (depending on your microwave), or toast them in the oven on a low-broil. Can be frozen for 3 months.
DIY Paw Gloves

Materials:
- Gloves
- Scissors
- Card stock
- Fabric
- Pencil
- Fabric Glue

Steps:
1. Trace and/or mark hand on cardstock.
2. Using the hand as your guide for the height and width, draw a paw print on the card stock.
3. Cut out pattern.
4. Place pattern on desired fabric and cut out paw print (cut two, one for each hand/glove).
5. Try on glove and place pattern on glove to find desired location.
6. Take off glove and place pattern on top of glove and begin to glue down.
7. Let dry.
8. Wear and enjoy!