



The 2017 Cable Area Fall Harvest Dessert Contest

Winners are:

1st Place Pumpkin Better Than “Play” Cake Made by the Sisco Kids

- 1 Box Spice cake mix
- 1 Can (15oz) pumpkin puree
- 1 Can (14oz) Sweetened condensed milk
- 1 Tub (8oz) Cool Whip
- ½- Bag toffee candy bits
- ½- Cup caramel sauce



Preheat oven to 350 degrees 9 X 13 baking dish

Mix cake mix and pumpkin puree until blended – it will be thick. Pour into baking dish. Bake according to cake box instructions. Cool for 10 min on wire rack. Poke holes with wooden spoon handle in top of cake. Pour Sweetened condensed milk over cake.

Refrigerate 30 min

Spread cool whip over top

Sprinkle candy bits & drizzle caramel





2nd Place Pumpkin Pecan Cheesecake

Made by Carol Elliker

Crust

2 -Cups Graham Cracker Crumbs

5- Tbsps Butter, Melted

1/3- Cup Finely Chopped Pecans

3- Tbsps Brown Sugar

Heat oven to 350 degrees. In a small bowl, mix crust ingredients. Press on bottom and 1 ½ inches up side of 9-inch springform pan. Bake 8-10 minutes or until set. Cool 10 minutes

Filing

4 - Pkgs (8oz) cream cheese softened

1 - Tsp. Vanilla

1 ½ - cups canned pumpkin

1 - Cup granulated sugar

4- eggs

4 ½ - tsp lemon juice

Beat Cream Cheese, Sugar and 1 teaspoon vanilla with electric mixer until smooth. Beat in eggs one at a time, just until blended. Beat in pumpkin and lemon juice. Pour over crust and bake 1 hour to 1 hour 10 minutes until edge is set and cheese cake pulls away from edge of pan (Center will jiggle). Turn oven off and open door 4 inches. Leave cheesecake in oven 30 minutes. Run small metal spatula around edge of pan to loosen. Cool 30 minutes then refrigerate at least 6 hours.

Topping

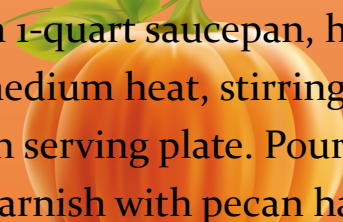
1- Cup Packed light brown sugar

¼ cup butter

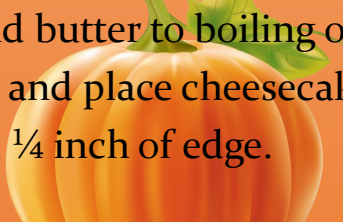
1- Tsp vanilla

1/3 cup whipping cream

1- Cup Powdered sugar



In 1-quart saucepan, heat 1 cup brown sugar, the whipping cream and butter to boiling over medium heat, stirring occasionally. Remove side of spring form pan and place cheesecake on serving plate. Pour topping over cheesecake, spreading to within ¼ inch of edge. Garnish with pecan halves, if desired.



3rd Place Pumpkin Cheesecake Bites

Made by Dalaney Rasmussen



1 ½- Cup Crushed Ginger Snaps
8 oz- Softened Cream Cheese
1 - Cup Pumpkin Puree
¼- tsp sea salt

1 ½- Cup Crushed Graham Crackers
5 - Cups Melted White Chocolate ~ Divided
2 - Tsp pumpkin pie spice
1 ½ - Tbsp coconut oil

- 1 Line 2 large baking sheets with parchment paper
- 2 Mix together ginger snaps & graham crackers crumbs in a small bowl and set aside
- 3 In a large bowl, beat cream cheese with an electric mixer until light and fluffy. Add 1 cup of melted white chocolate, pumpkin puree, pumpkin spice & salt. Beat until everything is incorporated. Beat in cookie crumbs until well mixed.
- 4 Put in freezer about 20 minutes until slightly hardened.
- 5 Scoop mixture into bit sized balls, put on parchment lined baking sheets and freeze about 20 minutes until hardened.
- 6 Mix together remaining 4 cups of white chocolate & coconut oil and melt in microwave 30 seconds at a time until softened. Mix after each 30 seconds
- 7 Dunk truffles into melted chocolate to coat and place back on baking sheets
- 8 Sprinkle truffles with a few ginger snap crumbs.
- 9 Refrigerate at least 10 minutes or until ready to serve
- 10 Enjoy!

