

A top-down view of a round pumpkin pie in a white ceramic dish. The pie has a golden-brown, fluted crust and a smooth, orange-brown filling. Eight dollops of white whipped cream are arranged in a circular pattern on top of the pie. The background is a solid bright orange. In the top left corner, there is a small branch with orange and brown berries. In the bottom left corner, a plaid cloth with orange, grey, and white patterns is visible. In the bottom right corner, a white plate with a gold fork is partially shown.

love from the oven

fall favorite recipes

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fall favorite *lelllellle* recipes



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Recipes



6 Apple
Cobbler



9 Pumpkin
Roll



11 Apple
Spice
Cake



14 Pumpkin
Bars



17 Baked
Cinn.
Apples



20 Pumpkin
Dip





22 Cinn.
Whipped
Cream



24 Pumpkin
Pie



27 Apple
Cider
Donuts



29 Pumpkin
Brownies



32 Apple
Cheese-
cakes



35 Pumpkin
Cheese-
cake



39 Caramel
Apple
Bark



43 Soft
Pumpkin
Cookies



45 Apple
Fritter
Bread



Apple Cobbler



This easy Apple Cobbler Recipe makes a perfect Fall dessert. There is nothing quite like that warm apple filling, topped with a buttery crust and finished off with a creamy scoop of ice cream. If you love apple desserts as much as I do, then you are going to love this quick and easy recipe.

Cooking Information



12
Servings



20 min
Prep Time



45 min
Cook Time

Ingredients

- 2/3 cup granulated sugar
- 1 tsp ground cinnamon
- 6 to 8 large apples, peeled, cored, and sliced to 1/4" thick. (9 cups)
- 2 cups all purpose flour
- 1 1/2 cup granulated sugar
- 2 large eggs
- 2 tsp baking powder
- 1 tsp cinnamon
- 3/4 tsp salt
- 2/3 cup melted butter
- Ice cream and caramel (optional)





How to Make Apple Cobbler:

1. Preheat oven to 350°. Combine 2/3 cup sugar and 1 tsp cinnamon in a small bowl.
2. In a large bowl, mix apples with most of cinnamon and sugar mixture. Then place apples into a 13x9 inch baking dish. Sprinkle remaining cinnamon and sugar mixture over apples and gently mix to combine.
3. In a separate bowl, combine flour, sugar, eggs, baking powder, cinnamon and salt and mix with a fork until mixture looks like coarse crumbs. Sprinkle mixture over apples in baking dish.
4. Drizzle melted butter evenly over crumb mixture. Bake for 45-55 minutes or until starting to turn lightly golden brown. Remove from oven and allow to cool slightly.
5. Best served warm, with individual servings topped with a scoop of ice cream and caramel sauce.

Recommended Apples For Baking: Granny Smith, Jonagold, Golden Delicious, Honeycrisp, Jonathan, Braeburn, Pink Lady, McIntosh

My best tip when baking with apples is to **use a variety of apples** in the recipe.

For my apple desserts, I always use **a combo of granny smith** (a gold standard for baking in my opinion) and **one or more of the apples listed above**. Do yourself a favor, even though they are common and inexpensive, **avoid using red delicious apples when baking**. When baked they can become very mealy and mushy.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/apple-cobbler/>





Pumpkin Roll



Libby's Pumpkin Roll is a classic Fall desert. Moist and flavorful pumpkin cake is combined with a delicious cream cheese swirl filling, to create a treat that looks as good as it tastes.

Cooking Information



14
Servings



35 min
Prep Time



13 min
Cook Time

Cake Ingredients

- 1/4 cup powdered sugar
- 3/4 cup all purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp salt
- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup Libbys 100% Pure Pumpkin

Cream Cheese Filling Ingredients

- 8 oz cream cheese (room temp.)
- 1 cup sifted powdered sugar
- 6 tbsp softened butter
- 1 tsp vanilla extract
- (extra powdered sugar if desired for decoration)



How to Make a Pumpkin Roll:

CAKE:

1. Preheat oven to 375°. Prepare a 15x10" jelly roll pan by greasing it, then lining the bottom with wax or parchment paper. Grease and flour the wax or parchment paper. Set aside. Sprinkle a large, thin cotton tea towel with 1/4 cup powdered sugar. Set aside.
2. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in a bowl and stir to combine. In a separate bowl beat together eggs and sugar until thick and creamy. Add pumpkin to mixture and stir to mix. Add in flour mixture and stir to mix. Spread batter into prepared baking pan.
3. Bake for 13 to 15 minutes or until top of cake springs back when touched. If using a dark colored pan, the cake may be done at 11 minutes, so start checking then.
4. Remove from oven and immediately loosen the cake and turn cake onto the prepared towel. Gently peel off the wax or parchment paper. Roll up the cake, together with the towel, starting with the narrow end. Allow to cool completely on a wire rack.

FILLING:

1. Prepare filling by beating softened cream cheese and butter together until smooth. Add 1 cup powdered sugar and beat until smooth. Add in vanilla, and beat until well combined.
2. Gently unroll the cake and spread cream cheese mixture evenly across the top. Then gently reroll the cake, without the towel. Wrap tightly in plastic wrap and chill for at least one hour in refrigerator prior to serving. If desired, sprinkle with powdered sugar to garnish.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/pumpkin-roll/>

Apple Spice Cake



Apple Spice Cake is bursting with fall flavor thanks to fresh apples, cinnamon, nutmeg and apple cider. It's like everything you love about apple cider donuts – in bundt cake form.

Cooking Information



16
Servings



15 min
Prep Time



50 min
Cook Time

Cake Ingredients

- 3 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp salt
- 1 cup apple cider
- 2/3 cup applesauce
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 3/4 cup olive oil
- 1 large apple, grated
- 3 large eggs, room temperature
- 2 tsp vanilla extract

Glaze and Topping Ingredients

CINNAMON TOPPING:

- 3 tbsp melted butter
- 1/4 cup sugar
- 1 tsp ground cinnamon

APPLE CIDER GLAZE:

- 2 cups powdered sugar
- 3 tbsp apple cider use more for a thinner consistency





How to Make Apple Spice Cake:

1. Preheat the oven to 350F. In a large mixing bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt. In a separate large bowl, whisk together the apple cider, apple sauce, brown sugar, white sugar, olive oil, eggs, and vanilla. Add in the shredded apple and stir to combine.
2. Add the apple cider mixture to the flour mixture. Stir until just combined, do not over mix. Grease and flour a standard size Bundt pan, or use a spray that has flour included – otherwise, the cake will not remove easily. Pour the batter into the prepared pan.
3. Bake at 350 degrees for 50 minutes. The top should bounce back when lightly pressed. Allow the cake to cool in the pan for 15 minutes, then remove from the pan.
4. Mix together the ¼ cup sugar and 1 teaspoon ground cinnamon to create cinnamon sugar. Brush the cake with melted butter and sprinkle on the cinnamon-sugar mixture. You may need to press the cinnamon-sugar on to the cake to help it stick on the sides.
5. Optional: If you would like to add a glaze to your cake, just whisk together powdered sugar and apple cider, and pour over your cake or use it as a dipping sauce. For a thicker sauce, use less cider, for a thinner sauce use more.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/apple-spice-cake/>



Pumpkin Bars



Pumpkin Bars With Cream Cheese Frosting are a favorite Fall dessert in our home. The combination of flavorful pumpkin and decadent cream cheese frosting is downright irresistible. If you are looking for a seasonal dessert that's quick to make and brings rave reviews to the table, then these easy and delicious bars are for you!

Cooking Information



20
Servings



10 min
Prep Time



35 min
Cook Time

Cake Ingredients

- 29 oz Pumpkin Puree (canned pumpkin)
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 3 eggs
- 1 cup vegetable oil
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp pumpkin pie spice
- 2 tsp ground cinnamon
- 1-2 tsp salt

Frosting Ingredients

- 4 oz cream cheese brick, softened (not the tub)
- 1/2 cup butter, softened
- 2 1/2 cups powdered sugar
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1-2 tbsp heavy cream milk or half and half can be used

"sugar, pumpkin
spice and everything
x — x — x — x nice!"





How to Make Pumpkin Bars:

CAKE:

1. Preheat oven to 350 degrees F. In a large bowl, combine pumpkin, sugar, eggs and oil with an electric mixer until well combined.
2. Add flour, baking soda, baking powder, pumpkin pie spice, cinnamon and salt to the wet ingredients and mix by hand until just combined.
3. Pour batter into a 9x13" baking pan that has been sprayed with non-stick cooking spray.
4. Bake for approximately 30-40 minutes. Bars should be starting to set up, but remember this is more like a brownie than a cake, it should seem a bit undercooked in the center, but not still be wet.
5. Remove from oven and allow to cool completely on a wire cooling rack.

FROSTING:

1. Cream together cream cheese and butter until light and fluffy. Add in vanilla and mix until combined.
2. Add one cup of powdered sugar, and salt, and mix until well combined. Then add remaining powdered sugar and mix until well combined.
3. Add in one tablespoon of cream and mix until well combined. If a slightly thinner texture is desired, add in additional tablespoon of cream and mix until combined.
4. Spread frosting over bars. Slice and serve.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/pumpkin-bars-with-cream-cheese-frosting/>



Baked Cinnamon Apples

Baked Cinnamon Apples are a delicious and easy dessert that is perfect for any occasion. These delicious apples only take about 15 minutes of prep time, so you can have them ready in no time at all!

Cooking Information



6
Servings



15 min
Prep Time



1 hr
Cook Time

Apples Ingredients

- 3 Granny Smith Apples cored, peeled and thinly sliced
- 3 Honeycrisp Apples cored, peeled and thinly sliced
- 2 tbsp Lemon Juice
- 1/2 cup dark brown sugar,
- 1 tbsp ground cinnamon
- 1 tbsp granulated sugar
- 3 tsp cornstarch
- 1/2 tsp ground nutmeg
- 1/4 tsp fine sea salt

Cinnamon Topping Ingredients

- 1 tsp ground cinnamon
- 1 tbsp granulated sugar







How to Make Baked Cinnamon Apples:

1. Preheat the oven to 375°. and generously butter a 9×13 inch baking dish. In a large bowl, toss the apples and lemon juice until all apple slices are coated.
2. In a separate bowl, stir the brown sugar, 1 tbsp ground cinnamon, 1 tbsp white sugar, cornstarch, nutmeg, and sea salt. Add to the apples and stir well.
3. Spread the apples evenly into the pan. Cover with foil and bake for 45 min, stirring the apples every 15 min.
4. Uncover the apples and bake for an additional 15 min, or until the apples are warm and soft.
5. In a small bowl, mix 1 tbsp white sugar and 1 tsp cinnamon. Sprinkle over the top.
6. Serve warm with vanilla ice cream and cinnamon sugar.

Jonagold, Braeburn, and Pink Lady are other kinds of apples that would work well instead of Honeycrisp.

You can substitute cornstarch with tapioca starch or arrowroot powder instead for the thickening agent.

Try different topping combinations – like cinnamon iced cream, shredded sharp cheddar cheese, or even whipped cream when serving!

Visit this recipe on the website at: <https://www.lovefromtheoven.com/baked-cinnamon-apples/>



Pumpkin Dip

Pumpkin Dip is a delicious way to bring festive fall flavors and fun to your table. This quick and easy recipe only takes minutes to make and is perfect with everything from gingersnaps to pretzels to apple slices.



Cooking Information



12
Servings



15 min
Prep Time



0 min
Cook Time

Ingredients

- 1 8oz package cream cheese softened
- 1/2 cup brown sugar
- 1 15oz can pure pumpkin puree
- 1 tbsp pumpkin pie spice
- 1 tsp maple syrup
- 1 1/2 cups frozen whipped topping (thawed)

How to Make Pumpkin Dip:

1. Use an electric mixer, blend together softened cream cheese and brown sugar. Blend this until creamy. Blend in the pumpkin puree, pumpkin spice, and maple syrup.
2. Fold thawed whipped topping into the pumpkin mixture gently, just until combined. Over stirring will make the dip more dense.
3. Store in the refrigerator for up to five days.

Visit this recipe on the website:

<https://www.lovefromtheoven.com/pumpkin-dip/>



Cinnamon Whipped Cream



This light and sweet Cinnamon Whipped Cream Recipe is so simple to make and is unbelievably delicious. Made in under 10 minutes, this recipe tastes like soft cinnamon dreams. Use this as a topping on your favorite fall pies and cakes or as a dip for your favorite fruits.

Cooking Information



8
Servings



10 min
Prep Time



0 min
Cook Time

Ingredients:

- 1 ½ cups heavy whipping cream, very cold
- ⅓ cup powdered sugar
- ½ tsp cinnamon
- ½ tsp vanilla extract

Visit this recipe on the website at:
<https://www.lovefromtheoven.com/cinnamon-whipped-cream/>

How to Make Cinnamon Whip:

1. Grab a bowl and pour in the cold heavy whipping cream. Starting at medium speed, begin whipping the cream with a hand mixer or a stand mixer. The cream should get frothy and bubbly at the beginning.
2. Once it does, increase the speed to high and continue whipping for 3-4 minutes. The cream will thicken and stiff peaks should form.
3. Once you see stiff peaks, add the powdered sugar, cinnamon, vanilla extract, and beat on high until all the ingredients are incorporated. Don't over mix.
4. Serve on your favorite pie, cake, ice cream, or eat with fruits, cookies, or as a topping for coffee and hot chocolate!

"it's the first day of Autumn!
A time of hot chocolatey
mornings, and toasty
marshmallow evenings, and
best of all, leaping into
leaves"

-Winnie The Pooh



Libby's Pumpkin Pie



Libby's Pumpkin Pie is a must on our Fall dessert table! Whether you grew up enjoying this classic pumpkin pie recipe, or are making it for the first time, you will love how easy and delicious it is!

Cooking Information



12
Servings



20 min
Prep Time



1 hr
Cook Time

Ingredients

- 3/4 cups granulated sugar
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
pumpkin pie spice can be used in place of
- 1/4 tsp ground cloves
- 2 large eggs
- 1 15oz can Libbys 100% Pure Pumpkin
- 12oz can Carnation Evaporated Milk
- 1 unbaked 9 inch deep dish pie shell 4 cup volume
- Whipped cream for topping

How to Make Pumpkin Pie:

1. Preheat oven to 425 degrees F.
2. In a large bowl, beat eggs, then stir in pumpkin, spices, salt and sugar. Gradually stir in evaporated milk. Pour into pie shell.
3. Bake in preheated oven for 15 minutes, then reduce temperature to 350°. Bake for an additional 40-50 minutes, or until a knife inserted into the center comes out clean. Allow it to cool on a wire rack for two hours, the refrigerate or serve. Store covered in refrigerator.

Visit this recipe on the website at:
<https://www.lovefromtheoven.com/libbys-pumpkin-pie/>

"when life gives you
pumpkin, make
pumpkin pie!"

lelelelelele





Baked Apple Cider Donuts



Baked Apple Cider Donuts are a delicious way to start a fall day. Soft cake donuts coated in apple cider, cinnamon and sugar, everyone falls in love with these delicious donuts. Quick and easy to make, you can have a batch of these donuts ready and waiting for the family in less time than it takes to run to the neighborhood doughnut shop.

Cooking Information



14
Servings



35 min
Prep Time



13 min
Cook Time

Donut Ingredients

- 3 tbsp butter
- 1/3 cup apple cider
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 cup sugar
- 2 tbsp honey
- 2 tbsp sour cream
- 1 large egg, beaten

Topping Ingredients

- 3 tbsp butter
- 1/4 cup apple cider
- 1/3 cup sugar
- 1 1/2 tsp cinnamon





How to Make Apple Cider Donuts:

1. Preheat oven to 400 degrees F. Spray donut pan with nonstick cooking spray.
2. In a medium-sized microwavable bowl, melt butter 30 seconds at a time until fully melted. Remove from microwave and pour in apple cider. Set aside to cool for at least 5 minutes.
3. In a large bowl, mix together flour, baking powder, salt, cinnamon and nutmeg. Add sugar, honey, sour cream and beaten egg to the melted butter mixture and stir until combined.
4. Add wet ingredients to dry ingredients and stir until just combined. Do not over mix. Transfer batter to a piping bag or large freezer bag. Snip off a bottom corner and pipe batter into donut pan cavities
5. Bake 7-8 minutes and remove from oven. Allow donuts to sit in pan 1-2 minutes, then invert donuts onto a wire cooling rack.
6. To make topping, in a small bowl, melt butter and combine with apple cider. In a separate bowl, combine sugar and cinnamon mixture.
7. Working quickly, dip each donut into the butter mixture to cover with butter, then immediately dip in the sugar and cinnamon mixture to coat. Place back on cooling rack to finish cooling.

Keep in mind when making these donuts. First, and maybe most importantly, **do not use apple cider VINEGAR**. You want apple cider – the type you drink! Let's not make vinegar donuts, they won't be good.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/baked-apple-cider-donuts-2/>



Pumpkin Brownies



Have you tried pumpkin brownies? They have the delicious flavor of pumpkin combined with chocolate in rich, chewy, fudgy chocolatey brownie form. These amazing pumpkin brownies are a fabulous fall dessert!

Cooking Information



16
Servings



15 min
Prep Time



45 min
Cook Time

Ingredients

- 1/2 cup butter
- 6 oz semi or bittersweet chocolate
- 2 cups all purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 1/2 cups sugar
- 4 large eggs at room temp.
- 1 1/4 cups pumpkin puree
- 1/4 cup vegetable oil
- 1 tsp cinnamon
- 1 tsp pumpkin pie spice
- 1/3 cup chocolate chips for top





How to Make Pumpkin Brownies:

1. Preheat oven to 350 degrees F. Line a 9×9 baking pan with foil or parchment paper. Spray bottom of lined pan with non-stick oil.
2. In a heavy pot on low heat, melt butter and chocolate, stirring until smooth and melted. Remove from heat and set aside.
3. With an electric mixer, combine sugar and eggs and beat until very well combined. Add in flour, baking powder and salt and stir until combined, but to not over mix.
4. Divide egg, sugar and flour mixture evenly into two bowls. To one bowl add melted chocolate mixture and stir until combined. In the other bowl, add pumpkin, oil and spices to the mixture and stir until combined.
5. Layer pumpkin and brownie batters into the 9×9 pan, and use a knife to swirl the batters together. If adding chocolate chips to the top, sprinkle on top of the batter. Bake for approximately 40-45 minutes or until a toothpick inserted into the center comes out almost clean. Allow to cool on a wire rack prior to serving.

Make sure that you use **canned pumpkin** and not pumpkin pie mix or pumpkin pie filling. These products tend to sit right next to each other on store shelves. Just check to make sure you have the correct one.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/pumpkin-brownies/>





Caramel Apple Cheesecakes



These delightful Mini Caramel Apple Cheesecakes are a small and sweet treat everyone will love this fall season. Handheld and perfect for parties, These adorable mini cheesecakes are loaded with your favorite fall spices and garnished with a beautiful caramel apple crumb topping. You'll want to savor every bite!

Cooking Information



12
Servings



30 min
Prep Time



30 min
Cook Time

Cheesecake Ingredients

CRUST:

- 2 cups graham crumbs
- ½ cup salted butter, melted
- ¼ cup brown sugar

FILLING:

- 1 (8oz packages) cream cheese, softened
- 2 tbsp greek yogurt
- 1 egg
- ¼ cup caramel sauce
- ¼ cup brown sugar
- 1 tsp vanilla
- ¼ tsp cinnamon

Apple Topping Ingredients

APPLES:

- 2 Granny Smith apples
- 2 tbsp brown sugar
- ½ tsp cinnamon

CRUMB TOPPING:

- ⅓ cup flour
- ⅓ cup brown sugar
- ½ cup rolled oats
- 1 tsp cinnamon
- 6 tbsp salted butter, softened





How to Make Mini Caramel Apple Cheesecakes:

1. Begin by preheating the oven to 325°.
2. Grab a muffin tin and line the tins with cupcake liners. Spray the liners with a nonstick spray of your choosing.
3. In a medium sized bowl, stir in the graham crumbs, melted butter, and brown sugar. Once combined, spoon in a little bit of this graham crumb mixture to the bottom of the liners. Press the mixture down into the bottom of the cups until they're evenly packed.
4. Using a stand or hand mixer, beat the cream cheese until smooth. To the smooth cream cheese add your greek yogurt, egg, caramel sauce, brown sugar, vanilla, and cinnamon and beat this until smooth.
5. Evenly spoon the cheesecake batter on top of the pressed graham cracker crusts in each muffin tin.
6. Grab your apples and start peeling, coring, and dicing them. In a medium sized bowl, add brown sugar and cinnamon and stir until combined. Add the chopped up apples, and coat them evenly in the cinnamon sugar mixture. Set these aside.
7. To make the topping, grab a large bowl and pour in your flour, brown sugar, rolled oats and cinnamon. Whisk this together until combined before adding the softened butter. Once added, take a pastry cutter and mash the butter into the flour mixture until crumbly.
8. Spoon the apple mixture on top of the cheesecake batter, and sprinkle the crumb topping onto the apple mixture.
9. Bake in the oven for 30 minutes. Once baked, allow these to chill for at least 2 hours. Garnish with your favorite toppings like warm caramel sauce, ice cream or whipped cream if desired.



Pumpkin Cheesecake



This incredible Pumpkin Cheesecake recipe is the perfect dessert to enjoy this fall. A creamy pumpkin flavored cheesecake sits on a gingersnap cookie crust, creating the perfect combo of fall flavors. If you love pumpkin pie and cheesecake, just wait until you enjoy them both at once with this easy recipe!

Cooking Information



12
Servings



30 min
Prep Time



1 hr
Cook Time

Cheesecake Filling Ingredients

- 24 ounces cream cheese, softened
- 1 cup brown sugar
- 1/3 cup granulated sugar
- 4 large eggs room temperature
- 15 ounces canned pumpkin puree
- 1/4 cup sour cream
- 2 tsp vanilla extract
- 2 tsp lemon juice
- 3 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves

Gingersnap Crust Ingredients

- 25 gingersnap cookies makes about 2 cups of crumbs
- 1/2 cup salted butter melted





How to Make Pumpkin Cheesecake:

GINGERSNAP CRUST:

1. Preheat oven to 350 degrees F. Line the bottom of a springform pan with parchment paper, then generously spray with non-stick cooking spray.
2. Prepare a water bath by filling a roasting pan (large enough for you to set the springform pan inside) with 1 ½ inches of water. Place the roasting pan into the oven while it is preheating and you are preparing the cheesecake. This way it will be hot when you add the cheesecake to it. Do not place the springform pan in it at this time.
3. Prepare the crust by placing gingersnaps and melted butter into the food processor. Combine until they reach a sandy texture. Gently press this mixture to cover the bottom of the springform pan, and slightly up the sides. Place this into the oven (not in the water bath) to bake for 10 minutes, while you are preparing the filling. It's fine to place this below the roasting pan, on a separate rack in the oven.
4. Remove the crust from the oven after it is baked

The water bath is essential in making a cheesecake to avoid any cracks in the batter while baking. You can bake the cake without the water bath if you don't mind the cracks.



Continued:

PUMPKIN CHEESECAKE FILLING:

1. While the crust is baking, beat cream cheese and both sugars together on medium speed for about 5 minutes until light and creamy. Add the eggs in one at a time while mixing, only as much as needed to incorporate well.
2. Add in the pumpkin, sour cream, vanilla, lemon juice, cinnamon, ginger, nutmeg and cloves. Mix until well combined.
3. Pour the cream cheese mixture into the baked crust.
4. Place two large pieces of tin foil in an x shape under the springform pan. The pieces must be large enough that there will not be any spaces uncovered when you bring them up around the edges of the springform pan. Bring the edges up so that the springform pan is going to be waterproof.
5. Place the springform pan into the water bath and bake. Do not open the oven while the cheesecake is baking. Check the cake, while still in the oven, after baking for 1 hour. The edges should be set and the center just slightly jiggly. If not, give it 5-10 additional minutes, but do not over bake.
6. When finished baking, do not remove the cheesecake from the oven. Turn off the oven and prop the door open. Allow the cheesecake to sit in the open oven for another hour, then remove from the oven. If it is cool enough, you may remove it from the pan before placing it into the fridge to chill for another 2 hours. It's fine to leave it in the pan while it chills.

It's **not recommended to open the oven when baking**, because a sudden change in temperature can cause the cake to crack. Leaving the oven door propped open while allowing the cake to cool will also prevent a sudden shift in temperature.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/pumpkin-cheesecake/>



Caramel Apple Bark



Caramel Apple Bark brings together everything you love about caramel apples in an easy to make, and easy to eat, chocolate bark. With just four ingredients and only 15 minutes of hands-on time, this decadent bark delivers big on both flavor and fun.

Cooking Information



20
Servings



15 min
Prep Time



165 min
Cool Time

Ingredients

- 3 Granny Smith apples
- 2 1/2 cups semi-sweet chocolate chips
- 3 cups pretzels
- 17 ounces Kraft Caramel Bits
(Approximately 1.5 bags of 11oz Caramels)







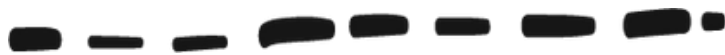
How to Make Caramel Apple Bark:

1. Prepare a large cookie sheet (approximately 13" X 18") by lining it with parchment paper or a silicone baking mat.
2. Melt 2 cups of chocolate chips in the microwave. Start with 30 seconds on high power, then remove and stir well. Cook for an additional 15 seconds on high power, then remove and stir well. Repeat as needed. Only cook them until you can stir the chocolate chips smooth. Spread this onto the prepared cookie sheet.
3. Place the pretzels in one even layer all over the top of the chocolate.
4. Melt the caramels in the microwave. Just like with the chocolate chips, start with 30 seconds on high power then stir well. Continue cooking for 15 second intervals stirring well in between. Cook until smooth with some bubbles.
5. Dice the apples. Pat them with paper towels to remove excess moisture. The dryer you can get the apples, the better things will stick together. Mix the diced apples into the melted caramel. Pour this mixture evenly over the chocolate base, then carefully spread.
6. Place the pan into the refrigerator and allow it to chill for 30 minutes. After 30 minutes, melt the remaining ½ cup of chocolate chips, using the same method as before, and drizzle melted chocolate over the bark.
7. Return the bark to the refrigerator, ideally for at least two hours, until completely set. Remove from the fridge and cut it up into pieces. Store tightly covered in the refrigerator.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/caramel-apple-bark/>



Soft Pumpkin Cookies



These pillowy Soft Pumpkin Cookies are topped with decadent cream cheese frosting, creating an irresistible fall dessert. Their consistency is perfectly light and fluffy and their flavor is out of this world.

Cooking Information



12
Servings



10 min
Prep Time



36 min
Cook Time

Cookie Ingredients

- 1 cup unsalted butter softened
- 1 cup sugar
- 1 large egg
- 1 tsp pure vanilla extract
- 1/2 15oz can pumpkin puree
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1 tsp pumpkin pie spice

Frosting Ingredients

- 4 oz softened cream cheese
- 3 tbsp softened butter
- 1 1/2 cups powdered sugar
- 1 tsp pure vanilla extract
- pinch salt optional



How to Make Soft Pumpkin Cookies:

COOKIES:

1. Preheat oven to 350 degrees F. Prepare cookie sheets with silicone mats or parchment paper.
2. In a large mixing bowl combine softened butter and sugar, and beat until light and fluffy, approximately 2-3 minutes. Add in egg and vanilla and mix until well combined. Add in pumpkin puree and mix until well combined.
3. Add flour, baking powder, baking soda, salt and spices all at once, then mix on low or by hand until just combined. Do not over mix. Scoop onto prepared baking sheets, leaving approximately 2" between cookies. Bake for approximately 12 minutes for small cookies, or 15 minutes for large cookies, or until edges start to very slightly brown and the tops of the cookies appear set and cooked through.
4. Remove from oven and cool on baking sheet, on a wire cooling rack, for at least ten minutes prior to removing from the baking sheet with a spatula. Allow to cool completely prior to frosting.

FROSTING:

1. Combine butter and cream cheese in a mixing bowl and beat until well combined and smooth. Add in powdered sugar and beat until well combined, light and fluffy. Add in vanilla and salt, and mix until well combined. Spread on cooled cookies.

Visit this recipe on the website at: <https://www.lovefromtheoven.com/soft-pumpkin-cookies/>

Apple Fritter Bread



The delicious apple fritter flavor you love is now available in bread form! This Apple Fritter Bread recipe is perfect for a fall breakfast, lunch or even snack. Cinnamon, apples and brown sugar make this quick and easy bread absolutely irresistible.

Cooking Information



8
Servings



15 min
Prep Time



50 min
Cook Time

Bread Ingredients

- 2 1/3 cup brown sugar tightly packed, light or dark
- 2 tsp ground cinnamon
- 2 medium apples peeled & diced to approximately 1/4"
- 2/3 cup & 2 tbsp granulated sugar
- 1/2 cup butter, softened
- 2 large eggs
- 1 1/2 tsp vanilla extract
- 1 1/2 cups all purpose flour
- 2 tsp baking powder
- 1/2 cup milk

Glaze Ingredients

- 1/2 cup powdered sugar
- 1 tbsp milk



"an apple a day keeps
anyone away..
if you throw it hard
~~~~~ enough."  
- Unknown







## How to Make Apple Fritter Bread:

1. Preheat oven to 350°. Prepare a 9" x 5" bread pan by spraying liberally with non-stick cooking spray. In a small bowl, prepare cinnamon sugar mixture by combining brown sugar with 1 tsp cinnamon and mixing well until combined. Set aside.
2. Prepare apple mixture by combining diced apples with 2 tablespoons sugar and remaining teaspoon of cinnamon. Mix until well combined then set aside.
3. In a mixing bowl, combine butter and 2/3 cup sugar and beat with an electric mixer until light and fluffy, about 2-3 minutes. Beat in eggs, one at a time, until well blended. Add in vanilla and mix until well blended. Add flour and baking powder to the mixture and stir by hand until well blended. Add in milk and mix until combined and absorbed but do not over mix.
4. Scoop slightly more than half (approximately) of the bread mixture into prepared bread pan. Sprinkle half of the apple mixture over the batter. Sprinkle half of the cinnamon sugar mixture over the apples. using a knife, gently swirl the mixture into the batter\*. Repeat process with remaining ingredients.
5. Bake in preheated oven for 50-60 minutes or until a toothpick inserted into the center comes out clean. Allow to cool in pan, on a cooling rack, for 10-15 minutes, then gently run a knife around the edges of the pan to help loosen the bread from the sides. Invert and remove from pan.
6. To make glaze, combine powdered sugar and milk and stir until smooth. Drizzle over bread once removed from the baking pan.

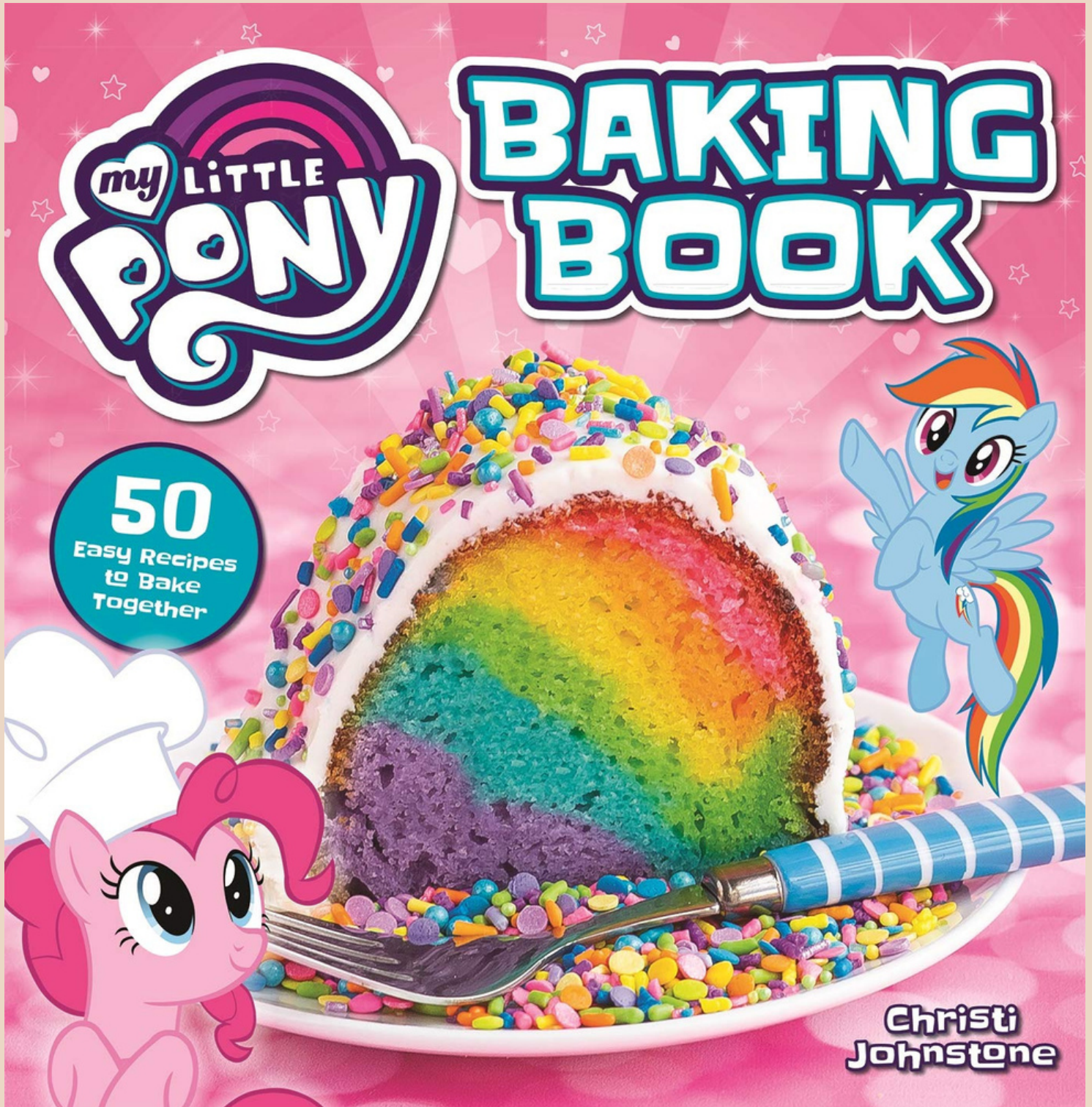
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