

Seems like overnight, after all the rain - the leaves are turning and falling, and the air smells like fall. This week, we will continue to help your home smell like fall with some wonderful hearty recipes.

Pumpkin Streusel Muffins

*Prep Time: 10 min.
Cook Time: 30 min.
Cooling Time: 5 min.
Total Time: 45 min.
Servings: 12 large muffins*

Streusel:

1/3 C. old-fashioned rolled oats, not quick-cooking or instant
2 T. light brown sugar
2 T. all-purpose flour
1 T. ounce ground cinnamon
1/8 tsp. salt
2 T. unsalted butter
1/4 C. green pumpkin seeds, raw

Muffins:

1-1/3 C. whole wheat flour
1 C. all-purpose flour
3/4 C. sugar
1 T. ground cinnamon
2 tsp. ground ginger
1 tsp. baking powder
1 tsp. baking soda
3/4 tsp. salt
1/2 tsp. ground cloves
1/4 tsp. ground nutmeg
1-1/2 sticks unsalted butter, soft but cool, about 68°F
1 C. pumpkin purée, fresh or canned
1/2 C. plain, nonfat Greek yogurt
2 lg. eggs, cold
1 T. vanilla extract

Streusel: Combine rolled oats, brown sugar, flour, cinnamon, salt, and butter in the bowl of a stand mixer fitted with a paddle attachment. Mix on low to form a crumbly meal, then fold in pumpkin seeds by hand.

Muffins: Adjust oven rack to middle position and preheat to 350°F. Combine whole wheat flour, all-purpose flour, sugar, cinnamon, ginger, baking powder, baking soda, salt, cloves, nutmeg, and butter in the bowl of a stand mixer fitted with a paddle attachment. Mix on low to form a mealy powder, about 2 min. Add pumpkin purée, Greek yogurt, eggs, and vanilla, mixing only until dry ingredients disappear.

Lightly grease a standard muffin pan. Divide batter evenly between cups, filling each to the brim. Sprinkle generously with streusel, then bake until puffed and firm, about 25 min. Cool at least 5 min. before serving.

Pumpkin Bread with Salted Brown Butter Glaze

*Prep Time: 15 min.
Cook Time: 1 hr. 5 min.
Cooling Time: 40 min.
Total Time: 2 hr.
Servings: 8*

Bread:

1-2/3 C. all-purpose flour,
2 T. malted milk powder
1 tsp. baking powder
1 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. baking soda
1/2 tsp. ground allspice
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
1/4 tsp. ground ginger
2 lg. eggs
1 C. pumpkin or butternut squash purée
2/3 C. vegetable oil
1/2 C. granulated sugar
1/2 C. light brown sugar
1/4 C. milk
1 tsp. vanilla extract

Glaze:

1/2 C. powdered sugar, sifted
1/4 tsp. salt
1/8 tsp. ground cinnamon
2 T. unsalted butter
1 T. milk
1/4 tsp. vanilla extract

Bread: Grease an 8 1/2- by 4 1/2-inch loaf pan and line with a 7- by 13-inch sheet of parchment paper so that parchment hangs over the long sides of the pan to form a sling. Adjust oven rack to lower-middle position and preheat to 350°F. In a medium bowl, whisk together all-purpose flour, malted milk powder, baking powder, salt, cinnamon, baking soda, allspice, nutmeg, cloves, and ginger until well combined. In a large bowl, whisk together eggs, pumpkin/squash purée, oil, granulated sugar, brown sugar, milk, and vanilla until thoroughly combined and sugars are dissolved, about 1 min.

Add flour mixture to egg mixture. Whisk just until incorporated and no dry flour remains, about 1 min. Scrape batter into prepared loaf pan. Bake until loaf is domed and golden brown and a cake tester inserted in the center comes out with few moist crumbs attached, or to an internal temperature of around 200°F about 1 hour.

Cool for 30 min. Loosen, then lift loaf using overhanging parchment. Return loaf to wire rack.

Glaze: In a heatproof small bowl, combine powdered sugar, salt, and cinnamon.

Melt butter over medium-low heat. Increase heat to medium and simmer, stirring with a heat-resistant spatula. Continue cooking and stirring until foaming subsides, scraping up brown bits that form on bottom, and butter is golden yellow and milk solids are chestnut brown in color, about 5 min. Remove from heat.

Add milk, vanilla, and butter, along with all the brown bits, to powdered sugar mixture and whisk until smooth. You should have about a 1/3 cup of glaze.

Slowly drizzle glaze evenly over top of pumpkin bread, letting it drip down sides. Allow glaze to set for 10 min., then slice bread and serve.

Hamburger Casserole

Prep Time: 30 min.

Total Time: 1 hr.

Servings: 6-8

1 T. olive oil plus more for the baking dish
1-1/2 tsp. salt, plus more for the pasta
12 oz. fusilli or cavatappi pasta
1 lb. ground beef
1 green bell pepper, chopped
1 yellow onion, chopped
4 garlic cloves, finely chopped
1 tsp. smoked paprika
1/2 tsp. black pepper
2 C. beef broth
1 (15-oz.) can tomato sauce
1 T. country Dijon mustard
1 T. Worcestershire sauce
1 (4-oz.) block cream cheese, cubed
1/2 C. milk
2 C. shredded pepper jack cheese
4 green onions, sliced, plus more for sprinkling
3/4 C. crispy onions

Preheat the oven to 375°F. Grease a 9-by-13-inch baking dish with the oil.

Bring a large pot of salted water to a boil and cook the pasta for 1 min. less than the package directions. Drain and set aside.

In a large sauté pan, heat the oil over medium heat. Add the ground beef, bell pepper, and onion and cook, breaking up the beef with a wooden spoon, until the beef browns and the vegetables start to turn golden, 10 to 12 min. Add the garlic, paprika, pepper, and 1-1/2 tsp. salt and cook until fragrant, about 1 min. Add the beef broth, tomato sauce, mustard, and Worcestershire sauce. Bring to a boil, then reduce the heat to medium-low and simmer until the sauce is slightly reduced, about 5 min.

Remove the pan from the heat and whisk in the cream cheese and milk. Fold in 1 C. of the pepper jack cheese, and then the green onions and pasta.

Transfer the pasta mixture to the prepared baking dish, sprinkle with the remaining 1 C. pepper jack cheese and the fried onions, and bake until golden and bubbly, 20-25 min. Sprinkle with more green onions and serve.

One-Pot French Onion Pasta

Prep Time: 20 min.

Total Time: 1 hr. 10 min.

Servings: 6-8

5 T. olive oil, divided
2 T. unsalted butter
4 med. yellow onions, thinly sliced
2 tsp. kosher salt, divided
1/2 tsp. black pepper
8 oz. baby bella mushrooms, sliced
5 sprigs fresh thyme, plus more for garnish
5 garlic cloves, minced
1 C. dry white wine
4 C. beef broth
1 T. Worcestershire sauce
1 lb. farfalle pasta
2 oz. cream cheese
1 T. red wine vinegar
3-1/2 C. thinly sliced French bread, torn in half
1 C. shredded low-moisture mozzarella cheese
1/2 C. shredded gruyere cheese

Heat 3 T. of olive oil and the butter in a wide braiser pan or a large Dutch oven over medium-low heat. Add the onion, 1-1/2 tsp. of salt, and pepper; cook, stirring occasionally, until the onion is very soft and a deeply golden brown, 15 to 20 min. Add the mushrooms, thyme, and garlic and cook until the mushrooms begin to soften, 3 to 5 min.

Stir in the wine and cook until it is almost completely evaporated, about 2 min. Pour in the beef broth, 3 C. of water, and Worcestershire sauce. Bring to a boil over medium-high heat. Add the pasta and cook, stirring frequently until al dente, 10-11 min. Remove the thyme sprigs. Stir in the cream cheese and red wine vinegar.

Turn the broiler on high. Brush or drizzle the bread with the remaining 2 T. of olive oil and sprinkle the remaining 1/2 tsp. of salt. Top the pasta with the bread and sprinkle with the mozzarella and gruyere cheese. Broil until the cheese is deeply golden, 2-5 min., keeping a close eye on the pasta. Let stand for 5 min. before serving with extra thyme sprinkled on top.

Pumpkin Cheesecake

Prep Time: 25 min.

Cook Time: 2 hr. 20 min.

Cooling Time: 6 hr.

Total Time: 8 hr. 45 min.

Servings: 10 to 12

Crust:

2-1/2 C. ginger snap cookie crumbs
6 T. unsalted butter melted and slightly cooled
1/3 C. light brown sugar
1/4 tsp. salt
1/4 tsp. ground cinnamon
1/4 tsp. ground cloves

Filling:

4 lg. eggs, separated and at room temperature
1/2 tsp. salt
1 C. granulated sugar
16 Oz. cream cheese, at room temperature
3 T. all-purpose flour
Finely grated zest of 1 orange
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
1 (15-oz.) can pumpkin purée
1/2 C. sour cream
1 tsp. vanilla extract

Assembly:

1 lg. egg white, at room temperature
1 T. orange juice
1/2 tsp. salt
1-1/2 C. walnuts
2/3 C. granulated sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground ginger
1/4 tsp. ground cloves
2 T. honey

Crust: Adjust oven rack to middle position and preheat oven to 350°F.

In a small bowl, combine cookie crumbs, melted butter, brown sugar, salt, cinnamon and cloves, stirring until crumbs are thoroughly saturated with butter. Press mixture onto bottom and up sides of 9-inch springform pan, leaving 1/2 inch from top of pan. Line exterior of pan with foil. Bake crust until golden, 10-12 min. Transfer to cooling rack and cool completely, 15-20 min.

Filling: Place clean kitchen towel in roasting pan. Set tea kettle or pot of water to boil.

In a large bowl, whip egg whites and salt with whisk attachment on med. speed until soft peaks form, about 2 min. Gradually add 1/2 C. sugar and continue whipping until stiff peaks form, 1-2 min. longer. Transfer whites to separate bowl.

With paddle attachment, beat cream cheese, remaining 1/2 C. sugar, and egg yolks on med. speed until smooth, about 2 min. Add the flour, orange zest, cinnamon, ginger, and cloves, and beat until fully incorporated, about 30 sec. Add the pumpkin purée, sour cream, and vanilla and continue beating until creamy and smooth, about 2 min. longer, scraping down sides and bottom of bowl with rubber spatula as necessary.

Stir 1/3 of egg whites into cream cheese mixture, then gently fold in remaining egg whites. Scrape batter into cooled crust and place in prepared roasting pan. Pour hot water into pan. Bake until cheesecake is set but still a bit wobbly in the center, 75-90 min. Transfer roasting pan to cooling rack and allow cheesecake to sit in pan 30 min.

Remove cheesecake from roasting pan and gently set on cooling rack. Cool completely in pan, 1-2 hours. Refrigerate cheesecake until completely chilled and set, at least 3 hrs.

Assembly: While the cheesecake cools, adjust oven rack to middle position and preheat oven to 300°F. Line baking sheet with parchment paper.

In a medium bowl, whisk egg white, orange juice, and salt to combine. Add nuts and toss to coat. Using a colander, drain nuts.

In a second medium bowl, combine sugar, cinnamon, ginger, and cloves. Add nuts and toss to coat. Arrange in single layer on prepared baking sheet and bake until crisp, 30 to 40 min.

Transfer to cooling rack and cool completely, about 30 min. Break nuts apart and coarsely chop.

Heat honey in microwave for 20 sec. Brush over cooled cheesecake and sprinkle with nuts. Serve.

Quote of the Week:

“Columbus had all the spirit of a crusader, and, at the same time, the investigating nature of a modern man of science.”

~ Edmund Arthur Helps, 1843–1938