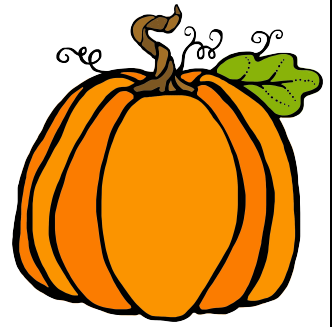


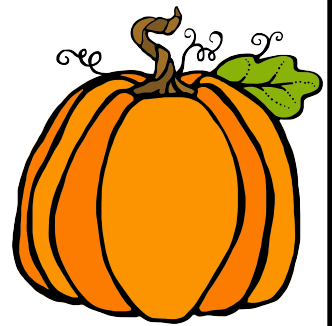
Pumpkin Cookies



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|----------------------|------------------------------|
| 1/2 c. shortening | 1 tsp. salt |
| 1 1/4 c. brown sugar | 1/2 tsp. ginger |
| 2 eggs | 1 tsp. nutmeg |
| 1 c. pumpkin | 1 tsp. cinnamon |
| 2 c. flour | 1 c. raisins |
| 2 tsp. baking powder | 1 c. chopped nuts (optional) |

Cream shortening and sugar. Beat in eggs one at a time. Add pumpkin and beat until smooth. Sift dry ingredients and add to pumpkin mixture. Add raisins and nuts. Stir until well mixed. Drop by teaspoonfuls on a greased cookie sheet and bake 12 to 15 minutes at 375° F.

Pumpkin Muffins



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|-------------------|------------------------|
| 1 1/2 c. flour | 2 tsp. baking powder |
| 1/2 tsp. salt | 1/3 c. brown sugar |
| 1/2 tsp. cinnamon | 1/4 c. butter (melted) |
| 1/2 c. milk | 1/2 c. pumpkin |

Sift flour, baking powder and seasonings and add sugar. Combine remaining ingredients and pour into dry mixture. Stir quickly until just combined and still slightly lumpy. Fill well-greased muffin tins 2/3 full.

Bake at 400° F. until browned (about 20 to 25 minutes).

Makes about 1 dozen muffins.