



HALLOWEEN PUMPKIN CUPCAKES WITH VANILLA FROSTING

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 1 ½ teaspoon pumpkin pie spice
- ½ cup canola or vegetable oil
- 2 large eggs
- ¾ cup packed light or dark brown sugar
- 1 cup canned pumpkin puree
- 1 teaspoon pure vanilla extract

For the Cream Cheese Frosting:

- 8 ounces full-fat cream cheese, at room temperature
- ½ cup unsalted butter, at room temperature
- 1 ½-2 cups confectioners' sugar
- 1 teaspoon pure vanilla extract
- 1/8 teaspoon salt

Yields 12 cupcakes

DIRECTIONS:

- Preheat the oven to 350 degrees F, and line a 12-cup muffin pan with paper liners
- Whisk the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice together in a large bowl and set aside
- Whisk the oil, eggs, brown sugar, pumpkin, and vanilla extract together until combined
- Pour the wet ingredients into the dry ingredients and use a mixer or whisk until completely combine – the batter will be thick
- Spoon the batter into the liners to 2/3 full to avoid spilling over the sides
- Bake for 20-22 minutes or until a toothpick inserted in the center comes out clean
- Allow the cupcakes to cool completely before frosting
- Make the frosting: in a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy
- Add 1 ½ cups confectioners' sugar, vanilla, and salt
- Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes
- If you want the frosting a little thicker, add the extra confectioners' sugar
- Store leftovers in the refrigerator for up to 5 days



BEEF AND BUTTERNUT SQUASH STEW

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INGREDIENTS:

- 3 tablespoons olive oil
- 1 onion, peeled and chopped
- 2 cloves, garlic, chopped
- 1 tablespoon minced fresh rosemary
- 1 tablespoon chopped fresh thyme
- 2 pounds stew beef, cut into 2-inch cubes
- ½ teaspoon salt, plus more to taste
- ½ teaspoon freshly ground black pepper, plus more to taste
- 2 tablespoons all-purpose flour
- 1 cup Marsala wine
- 1 pound butternut squash, trimmed and cut into 2-inch cubes
- ¼ cup chopped sun-dried tomatoes
- 3 – 4 cups beef broth
- 2 tablespoons fresh chopped flat-leaf parsley
- Crusty bread, for serving

DIRECTIONS:

- In a large soup pot, heat 3 tablespoons of olive oil over medium heat
- Add onions, garlic, rosemary and thyme and saute until the onions are tender, about 2 minutes
- Toss the beef cubes in salt, pepper and flour
- Turn up the heat to med-high and add the beef to the pot
- Cook until the beef is browned and golden around the edges, about 5 minutes
- Add the marsala wine
- Using a wooden spoon, gently stir up all the brown bits off the bottom of the pan
- Add the butternut squash and sun-dried tomatoes and stir to combine
- Add enough beef broth to just cover the beef and squash
- Bring the stew to a boil over high heat, then reduce the heat to low and simmer, covered, for 1 hour
- Season the stew with additional salt and pepper to taste
- Sprinkle with the chopped parsley
- Serve with crusty bread alongside



HARVEST PUMPKIN SPICED DUFFINS

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{8}$ teaspoon ground cloves
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup pumpkin
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{3}$ cup canola oil
- 1 large egg
- 1 teaspoon vanilla extract

For the cinnamon sugar topping:

- 2 tablespoons cinnamon
- $\frac{2}{3}$ cup granulated sugar
- 4 tablespoons unsalted butter, melted

DIRECTIONS:

- Preheat oven to 350 degrees F. Lightly oil a mini muffin pan or coat with nonstick spray.
- In a large bowl, combine flour, cinnamon, nutmeg, allspice, cloves, baking powder and salt.
- In another bowl, whisk together pumpkin puree, milk, brown sugar, canola oil, egg and vanilla.
- Pour mixture over dry ingredients and stir using a rubber spatula just until moist.
- Scoop the batter evenly into the muffin tray.
- Place into oven and bake for 10-12 minutes, or until a tester inserted in the center comes out clean.
- To make the cinnamon sugar, combine cinnamon and sugar.
- When the muffins are done, cool for 2 minutes and dip each muffin into the melted butter and then into the cinnamon-sugar mixture.
- Let cool on a wire rack.



MOZZARELLA, TOMATO AND BASIL QUESADILLA WITH PARMESAN CRUST

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INGREDIENTS:

- 3 tablespoons unsalted butter, room temperature
- 1 oz finely grated Parmigiano-Reggiano
- 4 9 – 10 inch flour tortillas
- 8 oz mozzarella, coarsely grated
- 2 medium tomatoes, seeded and coarsely chopped (about 1 cup)
- 1/3 cup coarsely chopped fresh basil
- Kosher salt and freshly ground black pepper

DIRECTIONS:

Yields 8-12 servings

- Position a rack in the center of the oven and heat the oven to 200 degrees F
- In a small bowl, mix the butter and Parmigiano
- Spread this on one side of each tortilla and set the tortillas on a work surface, buttered side down
- Distribute the mozzarella among the tortillas, covering only half of each and leaving a 1-inch margin at the edge
- Follow with the tomatoes and basil and sprinkle with ¼ teaspoon each of salt and black pepper
- Fold the tortillas in half to enclose the filling, creating a half-moon
- In a 10 – 12 inch nonstick skillet over medium heat, cook two of the quesadillas, covered, until golden brown on the first side, about 3 minutes
- Uncover, flip and cook until the second side is golden brown and the cheese has melted completely, about 2 minutes (watch carefully as the Parmigiano crust can burn easily – lower the heat if it's getting too dark)
- Transfer the quesadillas to the oven to keep warm (up to 30 minutes) and repeat with the remaining two quesadillas
- Cut the quesadillas in half (or smaller wedges if serving as an hors d'oeuvre) and serve.