



Bake Sale

Ingredients: Cinnamon, nutmeg, ginger, cloves, allspice, mace

Uses: Baked goods, sweet breads, pies, cheesecake, custards, muffins and pancakes.

Baked Goods: Substitute Bake Sale in any recipe calling for pumpkin and or baking spices. For custard and cheese cakes try using Bake Sale In Pumpkin Cheesecake for the holidays or pumpkin custard both are delicious. You can Google both and locate a recipe that meets your needs.

Muffin/Pancakes: Add to your pumpkin spice muffins or spice muffins. Use the same measurements in the recipe you are using usually about one teaspoon per batch. For Pancakes you can make pumpkin pancakes by adding ½ cup of pumpkin puree and ½ tsp. Bake Sale. Add the milk, eggs, oil and pumpkin to the dry ingredients and stir until no lumps appear. For added flavor add a hand full of chopped pecans. For banana muffins follow the steps above except substitute the overripe bananas for the pumpkin.