

HERE IS YOUR PRINTABLE

Your support means the world to me!

I hope you enjoy these

To print, open the PDF and choose the PRINT option.
I suggest saving a copy to your phone, computer or tablet.

Please be advised that this digital product is for personal use only. You may not resell, reproduce or distribute by electronic means or profit in any way from the designs I create. If you have any questions, please do not hesitate to reach out to me.



[READ THE BLOG!](#)



[CHECK OUT THE SHOP!](#)

ENJOY 20% OFF YOUR NEXT ORDER WITH CODE [LOYAL20](#)





Pumpkin Desserts

Lois Christensen

Welcome

Welcome, and thank you for downloading my Pumpkin Desserts eBook! Inside, you'll find four easy, crowd-pleasing recipes perfect for fall baking—from cozy classics to fun new twists.

Whether you're planning for the holidays or just craving something sweet and seasonal, there's something here for everyone.

Let's make this fall extra delicious!



Lois Christensen

WalkingOnSunshineRecipes.com



CONTENTS

4

**MINI PUMPKIN
BUNDT CAKES**

5

**PUMPKIN SPICE
PECAN PIE COOKIE
CUPS**

6

**PUMPKIN
CHOCOLATE CHIP
COOKIES**

7

MINI PUMPKIN PIES

8

**BLANK RECIPE
CARDS**



Mini Pumpkin Bundt Cakes



Prep

10 min +
Decorating

Cook

20 min

Serves

3 Cakes

Ingredients

- 1 box vanilla cake mix prepared with the ingredients required on the box
- 1/2 cup orange candy melts
- 1/2 cup chocolate candy melts
- 1/2 cup white frosting
- 3 pretzel sticks
- Assorted sprinkles

Directions

1. Preheat oven to 350 degrees. Prepare mini bundt pan with a generous coating of nonstick spray.
2. In a large mixing bowl, whisk or beat together the cake mix, plus the ingredients required on the box. Divide evenly between the mini bundt pan.
3. Bake 15-20 minutes, or until a toothpick comes out clean or with a few crumbs.
4. Remove from oven, then let sit in pan about 10 minutes before removing to a wire rack to cool completely.
5. Once cooled completely, slice off any excess from the bottom of each cake to ensure they are flat.
6. To assemble, flip a cake over cut side-up on a flat surface, then finish the "pumpkin" by placing a cake cut side-down on top. Try your best to line up the design of the bundt ridges.
7. For the candy melt coating, melt the orange and chocolate candy melts in two separate bowls according to package directions, stirring until smooth. In a separate bowl, melt the white frosting 15-30 seconds in the microwave, or until smooth and more liquidy.
8. Drizzle each assembled pumpkin with a separate color, allowing to drip down the sides. Sprinkle quickly with desired sprinkles, then place a pretzel stick in the center as the "stem."

PUMPKIN SPICE

Pecan Pie Cookie Cups



Prep

15 min

Cook

25 min

Serves

36

Ingredients

FOR THE COOKIE CUPS

1 pouch 17.5 oz Betty Crocker
Pumpkin Spice Cookie Mix
1 tbsp flour
1/2 cup butter; softened
1 egg

FOR THE PECAN PIE FILLING

1 egg; beaten
1/3 cup brown sugar; packed
1/4 cup corn syrup
1/2 tsp vanilla
1 1/2 cups chopped pecans

Directions

1. Preheat oven to 365 degrees.
2. In a medium bowl, combine the ingredients for the Pecan Pie Filling; set aside while you bake the cookie cups.
3. In a mixing bowl, combine the Pumpkin Spice Cookie Mix with the flour, egg and softened butter.
4. Shape the dough into 1 1/4 inch balls and place in a mini muffin tin that has been sprayed with non-stick cooking spray.
5. Make an indentation in the center of each cookie ball to form a cup.
6. Bake for 10 minutes.
7. Remove cookie cups from oven and reshape the indentations. You can use the back of a wooden spoon or the tool I share above works great. Do not use your thumb! The dough is very hot.
8. Spoon 1 tablespoon of the pecan pie filling into each cookie cup.
9. Bake for another 8 minutes or until the edges are golden brown.
10. Cool for 10 minutes before running a knife around the edge of each cookie cup to loosen.
11. Continue to cool in the pan for another 30 minutes before removing to make sure the cookie cups do not fall apart.

Pumpkin

Chocolate Chip Cookies

Prep

5 min

Cook

12 min

Serves

28 cookies



Ingredients

- 1 Box Spice Cake Mix; 15.75 ounce size
- 1 Egg
- 1 - 15 ounce size can Pumpkin Puree; not pumpkin pie filling
- 1 tsp pumpkin pie spice
- 1 cup semi-sweet chocolate chips

Directions

1. Preheat oven to 350 degrees.
2. In a medium size mixing bowl, using a wooden spoon, combine together the dry cake mix, egg and pumpkin puree.
3. Stir in the pumpkin pie spice followed by the chocolate chips.
4. Using a cookie scoop, place the cookie dough on a parchment lined baking sheet about 2 to 3 inches apart.
5. Bake in a preheated 350 degree oven for about 12 to 15 minutes.
6. Let cool on the pan for a few minutes before removing to a wire cooling rack to finish cooling completely before enjoying.

Mini Pumpkin Pies

Prep

20 min

Cook

15 min

Serves

16



Ingredients

- 1 double recipe of pie dough
- 3/4 cup white sugar
- 2 eggs
- 1 - 15 ounce can Libby's 100% Pure Pumpkin
- 1 - 12 ounce can evaporated milk
- 2 to 3 tsp Pumpkin Pie Spice

Directions

1. Beat eggs in a large bowl with an electric mixer.
2. Stir in the pumpkin, sugar and Pumpkin Pie Spice.
3. Gradually add in the evaporated milk and combine.
4. Set aside while you prepare the pie crust.
5. Roll out the dough and using a biscuit cutter, cut into shapes and press into the bottom of each individual tart pan.
6. Using a small scoop, fill up each tart with the pumpkin pie mixture. Bake in a 400 degree oven for 15 minutes; checking after 10 minutes.
7. Since they are small pies, they bake much quicker than a full sized pie. You know they are done when you insert a knife in the center and it comes out clean and the pie dough is a nice color.
8. While the pies are baking, roll out the second pie dough.
9. Using the mini-cookie cutters, cut out the shapes that you want to place on top of each mini pie. You will have leftover dough.
10. Place the shapes on a parchment lined baking tray and brush with an egg glaze.
11. Bake in a 400 degree oven for 10 minutes or until the shapes are golden brown.
12. As soon as you remove the pumpkin pies from the oven, place a baked pie dough shape on top of the still warm pie and press lightly. Let cool slightly in the pan before removing to a baking rack to cool completely.
13. Transfer pies to a wire rack to cool before serving.

