



Perfectly.  
Pumpkin



Everyone has something to be thankful for, even if it is just life itself. Many people celebrate this holiday with the focus on remembering everything you have that you may take for granted throughout the year. This year I, too, participated in a "30 days of Thankfulness" challenge, trying each day of November to post what I am thankful for on a social media site such as Facebook or Instagram. Listing things you are thankful for is great, but let's take a moment to think back to the history of this day.

# Single Serving Pumpkin Hot



I know it's crazy, but winter is my favorite time of year! I like enjoying hot drinks while there's snow on the ground, I like warm socks and snowmen and Christmas lights! I love taking long drives in our cozy warm Jeep, looking behind us watching the tire tracks we leave in the snow. With Thanksgiving approaching I get more and more excited about winter! Here is a yummy winter drink.

This may sound like a very peculiar drink, but with all of the pumpkin I have to bake with this year, I couldn't "just" make pumpkin pie, so I set out to invent some new recipes for my kitchen!

My hubby is away working a lot, so when cooking at home I often have to figure out how to follow recipes and only make one serving of something, for myself so things aren't going to waste. So today I tried something new!

For this recipe you will need the following ingredients:

8 oz. milk  
2tbsp pumpkin purée  
2tbsp cocoa  
1tbsp sweetener (I used raw cane sugar)  
1/2tsp vanilla extract  
A pinch of pumpkin pie spice,  
And a few marshmallows

Combine the first five ingredients in the pot. Warm on medium heat while stirring. Heat to satisfied temperature and make sure it is all well mixed together. Pour into your mug and top with a pinch of pumpkin pie spice, or marshmallows if desired, I used both!

# Pumpkin Pie

## French Toast

I love trying new things and I love pumpkin! My most favorite dessert growing up was the pumpkin pie my Momma used to make every year in October and November. I was born the day before Thanksgiving and remember seeing pictures my Dad took on my second birthday blowing out two birthday candles stuck into a piece of fresh pumpkin pie she cooked for me as my birthday cake. I will always remember that fondly, and I will always love pumpkin pie! With pumpkin being everywhere this time of year, I wanted to create a breakfast recipe that used pumpkin! So I came up with this recipe!

This recipe is so easy to make and it's the most perfect breakfast recipe for cooler weather.

Recipe makes 4 Slices of French Toast.

You will need:

One cup of milk, 2 eggs, 1/2 cup of pumpkin pie filling, 2 tbsp cinnamon, 2 tbsp ground nutmeg, 1/2 tsp allspice, 1/2 tsp ground cloves and 4 slices of bread.

First, Mix ingredients together in medium sized bowl, then dip each piece of bread in the mixture on both sides letting it soak for just a few seconds.

Put a medium sized frying pan on a burner turned to medium heat then cover the bottom of the pan with coconut oil.

Place each slice in the pan and cook about 4 minutes on each side. Turning the heat down if you think the bread might begin to burn.

Sprinkle some powdered sugar and Drizzle some Pumpkin Icing over the top and enjoy!

Recipe for the pumpkin icing:

Combine 1/2 cup butter, 2 tbsp milk, 2 tbsp pumpkin pie filling, and one cup powdered sugar and bring to a boil stirring fervently until smooth and starts to thicken. Remove from heat and let it cool just a minute before drizzling over your French toast. Enjoy!

# Pumpkin Marshmallow Treats



Here is yet another delicious Pumpkin recipe I wanted to share with y'all!

I can remember making Rice Krispy Treats growing up. It was the first thing that my mom taught me to bake that I was ever successful at! We used Rice Krispy cereal and marshmallows and butter to make them, but now that I'm a mom I wanted to try and at least make the ingredients a little more healthy. With it being November, I wanted to add some pumpkin to it too! So here's my recipe for some yummy and fun looking fall flavored treats!

Recipe makes 10 pumpkin treats:

In a large plastic bowl, microwave 10 oz of marshmallows, 2 tbsp pumpkin puree, and 3tbsp butter, until marshmallows expand to at least 4 times their size and appear to be very soft. Remove from microwave. Immediately pour in 4 cups whole wheat cheerios, a few drops orange food coloring(optional) and 1tbsp pumpkin pie spice and stir quickly together until mixed well.

While still pliable, form into pumpkin shaped balls and stick a pretzel stick into the top to give your pumpkin a stem.

And there you have it! My son loved making these with me, I hope you enjoy making them with YOUR kids!

# Honey Nut Pumpkin Granola



On medium heat combine and brown, in sauce pan, 1 and 1/2 cups rolled oats, 1/2 cup honey, 1/4 cup chopped walnuts, 1/4 cup chopped raw almonds, 1/2 cup coconut oil, and 1/2 cup Pumpkin Purée.

Cook for about 10 to 15 minutes stirring well.

Remove from stove when browned and starting to thicken.

Smooth with spatula into a cookie sheet making sure it is well packed. Bake at 400 degrees for about 15 min, let cool then cut in squares, enjoy!

# Pumpkin Brownies



I looove pumpkin, but I love Brownies even more, this recipe is for pumpkin Brownies, yum!

In a large bowl mix together:

- 1 cup Sugar
- 1/2 cup Flour
- 1/3 cup Cocoa
- 1 tsp Salt
- 1 tsp Baking Soda
- 1 tsp Vanilla

2 Eggs

1/2 cup Oil

1/2 cup Pumpkin Puree

And one Tbsp pumpkin pie Spice.

Pour into baking pan and Bake at 350 degrees for 25 to 30 min.

Enjoy!

# Perfectly Pumpkin Porch

This is a fall project that I had a blast doing.

I am often on the road with my husband, Jed, and our son, Gunner; so instead of decorating my own porch, then not being there to enjoy it, I decorated my mother in love's porch with my brothers and sisters in love!

There were so very many choices of how to decorate it, we almost didn't know where to start, but we definitely knew it HAD to have pumpkins. There are even still, hundreds of creative things to make or do with a pumpkin and we couldn't choose just one, so here is some of our "Pumpkin perfect" porch fun!



# Pumpkin Head

## A Pumpkin Craft

I can remember one of my most favorite things about growing up with my four brothers was their imaginations!

It wasn't just pretending to be Cowboys vs. Indians, finding places to hide when playing "sardines" (a game of hide and seek) or making homemade fireworks...even simple things like playing Mr. Potato Head was more fun with them around.

Oh the silly combinations of potato creatures they came up with!  
Here's a fun activity with a pumpkin that can make it even more fun than just simple Mr. Potato can.

We made a Mr. Pumpkin head!

We had a limited amount of potato accessories to choose from (every kid out there knows how easy it is for an "arm or foot" to go missing.)

So here's our amazing Mr. Potato Head with two left arms! Hah!

I hope you think outside the "potato" and have fun with this activity!



# Painted Pumpkins

Here's another very pretty way to decorate a pumpkin for your house or porch!

Paint a design on it!

From Polka-dots, to stripes, to flowers. To chevron patterns, there are countless possibilities!

You could even paint over lace using it as a Stencil to make pretty designs, or put glitter paint on the stem, I've even seen glow in the dark paint on pumpkins!

Here is a flower design and a monogram "W" my brother in law, Elisha Wood, painted. Isn't it gorgeous?

What things can YOU paint on A pumpkin? I would love to see!  
Your kids will have a blast working on this fun activity.



# Pumpkin Planter

The only thing cuter than fall pumpkins are fall flowers. Well here is a craft that combines the two perfectly, and in such an elegant way!

First, I cut a hole in the top of the pumpkin around the stem and scooped out all of the pumpkin and seeds. Next I soaked my pumpkin in a water and vinegar solution to ensure it stays pretty looking longer.

Here's how:

Before filling your pumpkin with soil to plant your flowers, find a bucket large enough for your pumpkin to fit in after it has been hollowed out. Pour in 1/2 cup vinegar, and put in pumpkin then add water until pumpkin is mostly covered, soak for an hour, remove, and dry off outside of pumpkin, then it's ready to add your soil!

Next:

All you need is a medium or large sized pumpkin, a knife, some potting soil, and your favorite fall flower or plant.

All you have to do is cut a hole in the top of the pumpkin and scoop out the insides then put in some soil, arrange the plant(s), and pack added soil around top of pumpkin as needed.

Be sure to remember to still water your plants regularly, and on cold nights you might want to bring them inside, but that can easily be done pumpkin and all!

Here is a planter I made from a white pumpkin and two colors of flowers! It looks so pretty sitting on my porch.



# Pumpkin Planter



The Family Table is one of the most important places of a Godly Home. The act of coming together with the head of the household (the husband) and all of the parts (wife and children) and sharing in a meal day after day continues to be a symbol of Christ.

When we go to church we take the Lord's Supper once a month to remember his Sacrifice, but we can celebrate our redemption through his incarnation every day as a family. As Thanksgiving arrives we remember everything we are thankful for, so let us NOT forget the most important gift we have ever been given, Christ and a relationship with him.

This is the perfect craft for your Family Table, its a Candle Centerpiece.

Just take a big simple candle and put it inside a big clear vase (whatever shape you'd like) filling the bottom and all the way up the vase around the candle with whatever pretty grains or beans or spices you have in your kitchen.

You could use coffee beans, popcorn, beans, cloves, cinnamon, sugars, etc.

I used popcorn, kidney beans, and navy beans.

I hope this warms your Family table, and your home!