

This week enjoy some fall favorites! The flavors of pumpkin, chai, and apple can't be beat during the year, but in fall they just taste better! We are starting to think about holiday cooking and baking. If you have a favorite recipe you would like to share with our readers this holiday season, please submit it to:  
ads@thedrummer.com  
Attn.: Now We're Cookin'  
Have a great week!

## Apple Cider Doughnuts

*Prep Time: 15 min.  
Total Time: 1 hr. 35 min.  
Servings: 14*

### For the doughnuts:

2 C. apple cider  
1/2 C. apple butter  
1/3 C. unsalted butter  
4 C. all-purpose flour, plus more for rolling  
3/4 C. granulated sugar  
2 tsp. baking powder  
2 tsp. apple pie spice  
3/4 tsp. kosher salt  
1/2 tsp. baking soda  
2 lg. eggs  
Canola or peanut oil, for frying

### For the spiced sugar:

1 C. granulated sugar  
2 tsp. apple pie spice

**Doughnuts:** Bring the apple cider to a boil over medium-high heat in a small saucepan. Boil, stirring occasionally, until reduced to about 3/4 C., 16 to 20 min. Remove from the heat and add the apple butter and unsalted butter. Stir until the mixture is smooth and combined. Set aside to cool for 5 min.

Whisk together the flour, sugar, baking powder, apple pie spice, salt, and baking soda in a large bowl. Whisk the eggs into the apple cider mixture until well combined. Add the apple cider mixture to the flour mixture and stir until all of the dry ingredients are incorporated. Cover and chill the dough for 1 hour.

**Spiced sugar:** Stir together the sugar and apple pie spice in a large bowl; set aside.

Heat 1-1/2 inches of oil over medium heat to 350° in a large Dutch oven. Turn dough out onto a generously floured surface and pat into a 1/2-inch thickness with floured hands. Using a 3-inch round cutter, cut the dough into about 14 circles, re-rolling the scraps as needed. Using a 1-inch round cutter, cut a hole in the center of each dough circle; reserve for doughnuts holes, if you like.

Working in batches, fry the doughnuts and doughnuts holes, turning occasionally, until golden brown, 3 to 4 min. for doughnuts and about 2 min. for doughnuts holes. Using a spider or large slotted spoon, transfer the fried doughnuts and doughnuts holes to a paper towel-lined baking sheet to drain for 30 seconds. Toss the hot doughnuts and doughnuts holes in the spiced sugar to coat. Serve warm or let cool to room temperature.

**To bake:** Place the dough rings in a lightly greased doughnut pan. Bake at 350° until golden brown on the bottom, about 15 min. Carefully flip the doughnuts using a fork. Continue baking until both sides are golden brown, about 5 min. Working with one doughnut at a time, dip in 1/2 C. melted butter and then toss in spiced.

## Apple Cinnamon Rolls with Brown Butter Maple Icing

*Prep Time: 30 min.  
Cook Time: 25 min.  
Total Time: 2 hrs. 30 min.  
Servings: 12 rolls*

1 C. warm milk  
2-1/4 tsp. active dry yeast  
1 T. brown sugar  
4 T. salted butter, at room temperature  
3 lg. eggs  
3-1/2 - 4 C. all-purpose flour  
1/2 tsp. kosher salt

### Apple Filling:

1/2 C. brown sugar  
1/4 C. granulated sugar  
1 T. cinnamon  
6 T. salted butter, at room temperature  
2 Honeycrisp apples, chopped

### Brown Butter Maple Icing:

4 T. salted butter, at room temperature

6 oz. cream cheese, at room temperature  
1/4 C. maple syrup  
2-3 C. powdered sugar  
2 tsp. vanilla extract

In the bowl of a stand mixer fitted with the dough hook, combine the milk, yeast, and brown sugar. Let sit 5-10 minutes, until bubbly on top. Add the butter, eggs, 3-1/2 cups flour, and salt. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough is still sticky, add the additional 1/2 C. flour, adding more as needed until the dough is smooth to touch.

Cover the bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size.

Meanwhile, mix the filling. In a bowl, combine the brown sugar, sugar, and cinnamon. Butter a 9x13 inch baking dish.

Punch the dough down and roll out onto a lightly floured surface, creating a large rectangle about 12 x 18 inches. Spread the butter evenly over the dough. Sprinkle on the apples and cinnamon sugar. Starting with the long edge closest to you, roll the dough into a log, keeping it tight as you go. When you reach the edge, pinch along the edge to seal. Using a sharp knife, cut into 12-15 rolls. Place the rolls into the prepared baking dish. Cover with plastic wrap and let rise 20-30 minutes.

Preheat the oven to 350° F. Bake the rolls for 25 to 30 min., or until golden brown.

Meanwhile, make the icing. Add the butter to a pot set over medium heat. Allow the butter to brown lightly until it smells toasted, about 2-3 minutes. Remove from the heat. To a bowl with the cream cheese in it, whisk in the maple syrup, powdered sugar, vanilla, and a pinch of salt. Spread the icing over the warm rolls. Serve and enjoy!

## Pumpkin Lovers Lasagna

*Level: Easy*  
*Total: 1 hr. 50 min.*  
*Active: 30 min.*  
*Servings: 6-8*

Kosher salt  
1 head escarole\*, coarsely chopped  
1 head garlic, cloves separated but not peeled  
6 T. butter  
10-12 fresh sage leaves, torn  
1 lb. butternut squash, peeled and cut into bite-size pieces  
Freshly ground pepper  
1-1/2 C. chicken stock  
3 T. all-purpose flour  
3 C. milk  
Freshly grated nutmeg  
Two (15 oz.) cans pure pumpkin puree  
3 eggs  
2 C. fresh ricotta  
2 C. freshly grated Parmigiano-Reggiano (or Parmesan)  
1 box no-boil flat lasagna  
12 oz. Italian Fontina, Fontina Val D'Aosta or Gouda cheese, shredded

Preheat the oven to 375°F.

Bring a few inches water to a boil in a large pot and add salt. Cook the escarole for 5 min., then drain.

Cover the garlic cloves with water in a saucepan and simmer for 20 min. Drain and let cool. Squish the garlic pulp from the jackets into a bowl and mash with a fork.

Meanwhile, melt 3 T. butter in a medium saucepan over medium heat. Add the sage and stir. Add the squash, stir and season with salt and pepper. Add the chicken stock and cook, stirring occasionally, for 15 min. All the stock should be absorbed, and the squash should be lightly browned and tender. Remove from the heat.

Melt the remaining 3 T. butter in another medium saucepan over medium heat. Add the flour and whisk for 1 min. Whisk in the milk and mashed garlic and season with salt, pepper and a little nutmeg. Cook until slightly thickened (the sauce should just coat the back of the spoon evenly without breaking up on the spoon's surface).

Whisk together the pumpkin puree, 2 eggs and some salt and pepper in a small bowl.

In another bowl, whisk together the ricotta, half the Parmigiano-Reggiano and the remaining egg.

Preheat the oven to 375°F. Soak the lasagna sheets in water for 5 min.

Pour about half the garlic sauce into the bottom of a 9 by 11-inch baking dish. Add a layer of lasagna sheets and then half the pumpkin mixture. Make another layer of lasagna sheets and spread with all of the ricotta mixture, followed by the squash and then escarole. Top with half the Fontina, another layer of lasagna sheets, the remaining pumpkin and another layer of lasagna sheets. Finish with the remaining garlic sauce and sprinkle with the remaining Parmigiano-Reggiano and Fontina.

Bake the lasagna, covered, for 45 min. Raise the oven temperature to 400°F and continue to bake, uncovered, for 15 min. more. Let rest for 15 min., then cut and serve.

**\*NOTE:** Escarole is leafier than kale and is usually sold in bunches that look a lot like a head of lettuce, with short, wide, wavy-edged leaves. Also known as broad-leaved endive, Bavarian endive, Batavian endive, and scarole.

## Tater Taco Casserole

*Prep: 20 min.*  
*Bake: 30 min.*  
*Servings: 8*

2 lbs. ground beef  
1/4 C. chopped onion  
1 envelope taco seasoning  
2/3 C. water  
1 can (11 oz.) whole kernel corn, drained  
1 can (10.75 oz.) condensed fiesta nacho cheese soup, undiluted  
1 package (32 oz.) frozen Tater Tots  
Optional: fresh cilantro leaves, diced tomatoes, sour cream

Preheat oven to 350°. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in taco seasoning and water. Simmer, uncovered, for 5 min. Stir in corn and soup.

Transfer to a greased 13x9-in. baking dish. Arrange Tater Tots in a single layer over the top. Bake, uncovered, until potatoes are crispy and golden brown, 30-35 min. If desired, top with cilantro, tomatoes and sour cream.

## Vanilla Chai Pumpkin Latte Cupcakes with Cinnamon Brown Sugar Frosting

*Prep Time 30 min.*

*Cook Time 20 min.*

*Total Time 50 min.*

*Servings: 16 cupcakes*

### **Chai Spice:**

4 tsp. ground cinnamon  
2 tsp. ground ginger  
1 tsp. ground cardamom  
1/2 tsp. freshly grated nutmeg  
1/2 tsp. all-spice  
1/2 tsp. ground cloves  
1/8 tsp. ground black pepper  
1/3 C. granulated sugar

### **Pumpkin Chai Cupcakes:**

1/2 C. melted coconut oil (melted butter or canola can be used)  
3/4 C. packed dark brown sugar  
1 T. vanilla extract  
2 lg. eggs, at room temperature  
1-1/2 C. pumpkin puree  
1-1/2 C. all-purpose flour  
1-1/4 tsp. baking powder  
1/2 tsp. baking soda  
3/4 tsp. kosher salt

### **Brown Sugar Frosting:**

8 T. salted butter, at room temperature  
1/4 C. heavy cream  
1/2 C. packed dark brown sugar  
2 tsp. vanilla extract  
1/4 tsp. cinnamon  
1-1/2 C. powdered sugar

**Chai spice:** Combine the cinnamon, ginger, cardamom, nutmeg, all-spice, cloves, and pepper. Divide the mix in half. Mix one half of the spice blend with the granulated sugar and set aside for topping the cupcakes. Reserve the remaining chai spice blend for the cupcake batter.

**Cupcakes:** Preheat oven to 350°F. Line 16 cupcake molds with paper liners.

In the bowl of a stand mixer beat together the coconut oil, brown sugar, vanilla, eggs, and pumpkin until combined. Add the flour, baking powder, baking soda, salt, and remaining chai spice. Mix until smooth and no lumps remain in the batter.

Divide the batter evenly among the prepared pan. Transfer to the oven and bake 18-22 minutes, until the tops are just set, and no longer wiggly in the center. Remove and let cool.

To make the frosting, melt together 2 T. butter, the cream, and brown sugar in a medium saucepan. Bring to a boil and cook for one minute or until the sugar has dissolved. Remove from the heat and add to the bowl of a stand mixer. Place the bowl in the freezer (or fridge for longer) for 15-20 minutes or until cool to touch.

Grab the cooled butter mixture from the freezer and add the remaining 6 T. of butter, the vanilla, cinnamon and the powdered sugar to the bowl. Beat together until well combined.

Frost each cupcake and sprinkle with chai sugar. Add cinnamon sticks, if desired.

## Quote of the Week:

***“By prevailing over all obstacles and distractions, one may unfailingly arrive at his chosen goal or destination.”***

**~ Christopher Columbus**