

Michelle Hammock  
West Ashley High School  
*Autumn Harvest*

*Chocolate Soil*

Ingredients

100g sugar  
125g almond flour  
75g ap flour  
55g cocoa powder  
2g salt  
62g melted butter

Instructions:

In a bowl combine dry ingredients then add melted butter. Mix until a sand like texture is achieved. Bake at 300 degrees for 15 minutes until dry.

Prep time: 20 min.

Yield: 419g

*Candied Pecans/Spiced Apples*

Ingredients

½ C pecans, toasted  
2 T brown sugar  
2 T white sugar

Apples

¼ C brunoise apple  
½ T cinnamon  
1 T butter

Instructions:

Heat sugar in pan until wispy then toss in pecans. Toss apples in melted butter and cinnamon.

Prep time: 15 min.

Yield: ¼ C apples, ½ C pecans

## *Pie Crust*

### Ingredients

6 oz ginger snap cookies  
1 T dark brown sugar  
1 T ground ginger  
1 oz unsalted butter (melted)

### Instructions:

Combine cookies, brown sugar, and ginger in food processor. Process until cookies are fine crumbs then drizzle the butter into the crumb mixture and pulse to combine. Press into pie pan then bake on 350 degrees for 10 minutes.

Prep time: 10 min.

Yield: 1 9in pie crust

## *Pie Filling*

### Ingredients

8 oz pumpkin puree  
½ C half and half  
½ T nutmeg  
½ T salt  
½ C dark brown sugar  
1 egg  
1 egg yolk

### Instructions:

Bring puree to a simmer in a 2 quart pot. Cook for two minutes then add half & half, nutmeg, and salt and return to a simmer. Remove from heat and cool whisk the brown sugar, egg, and yolk in a bowl until smooth then add pumpkin mixture and whisk till thoroughly combined. Then pour into pie crust and cook on 350 degrees for 25 minutes.

Prep time: 50 min.

Yield: 4.5 in pie

### *Candied Kale*

#### Ingredients

½ C kale  
½ C water  
½ C sugar  
½ C orange juice  
T sugar  
T cinnamon

Instructions: Pick the kale into bite size pieces than use your water and sugar to create a simple syrup. Mix the kale with the orange juice then massage in simple syrup. Then place on rack and dust with sugar and cinnamon. Then dehydrate.

Prep time: 20 min, 2 hours cook time

Yield: ½ cup

### *Kabocha Squash Ice Cream*

#### Ingredients

½ kabocha squash  
2 C milk  
¾ C sugar  
1 vanilla bean  
6 egg yolks

#### Instructions:

Roast squash on 350 degrees for about 30 minutes then puree in food processor. Combine milk and sugar in sauce pan then scape in vanilla bean and bring to a simmer then temper in the eggs. Then mix in the puree and strain once done chill the base and then process in an ice cream maker.

Prep time: 40 min.

Yield: 3 cups

### *Caramel Sauce/Whip Cream*

#### Sauce

#### Ingredients

½ C sugar

½ C water  
½ C cream

Whip cream  
½ C heavy cream  
1 T powdered sugar  
Dash of pumpkin sauce

Instructions:

Boil sugar in water until it reaches caramel stage then stir in cream until smooth.

Whip together heavy cream and powdered sugar then top with pumpkin spice.

Prep time: 10 min.

Yield: 1 ½ C