

## LIBBY'S® FREQUENTLY ASKED QUESTIONS

### Can I eat without cooking?

LIBBY'S® 100% Pure Pumpkin is thoroughly cooked during the canning process so it is perfectly safe and acceptable to enjoy straight from the can. Add extra nutrition to your favorite foods like hot oatmeal, tomato sauce or even a fruit smoothie by adding a spoonful of LIBBY'S® 100% Pure Pumpkin.

### Once opened, can I freeze?

### Once opened, how to store?

### Once opened, how long does the pumpkin last?

Pumpkin may be stored in a sealed plastic container for 1 week in the refrigerator, and up to 3 months in the freezer. When freezing, allow for headspace at the top of the container as the pumpkin may expand when frozen. Pumpkin may have a separated appearance when thawed due to air bubbles. This will not affect the pumpkin quality or performance.

### What is the difference between Pure Pumpkin, Solid Pack Pumpkin and Pumpkin Puree?

They are all exactly the same: 100% pure pumpkin.

VeryBestBaking.com  
MiCocinaLatina.com

Libby's

## 100% PURE PUMPKIN

**FOR 4 SHALLOW LIBBY'S® FAMOUS PUMPKIN PIES:** Substitute four 9-inch (2-cup volume) pie shells. Bake pies, two at a time, filling shells just before baking. Bake in preheated 425°F. oven for 15 minutes. Reduce temperature to 350°F.; bake for 20 to 30 minutes or until pies test done.

### FOR HIGH ALTITUDE BAKING (3,500-6,000 ft.):

Deep-dish pie – extend second bake time to 55-60 minutes.  
Shallow pies – no change.

### HOMEMADE PIE CRUST RECIPE

(Makes two 9-inch pie crusts)

2 cups all-purpose flour      2/3 cup vegetable shortening  
1 tsp. salt                      4 to 6 Tbsp. cold water

**COMBINE** flour and salt in medium bowl; cut in vegetable shortening with pastry blender or two knives until mixture is crumbly. Sprinkle with water; blend until mixture holds together.

**SHAPE** half of dough into ball; place on lightly floured surface. Roll out dough to 1/8-inch thickness. Line pie plate with pastry. Turn edge under; crimp edge as desired. Repeat with remaining dough.

**NOTE:** To make 4 crusts, double all ingredients, follow procedure above, and divide dough into quarters.

## LIBBY'S® PUMPKIN ROLL (Makes 10 servings)

### FILLING:

1 pkg. (8 oz.) cream cheese, softened  
1 cup sifted powdered sugar  
6 Tbsp. butter or margarine, softened  
1 tsp. vanilla extract  
Powdered sugar

### CAKE:

Powdered sugar  
3/4 cup all-purpose flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1/4 tsp. salt  
3 large eggs  
1 cup granulated sugar  
2/3 cup LIBBY'S® 100% Pure Pumpkin  
1 cup chopped walnuts (optional)

**FOR CAKE: PREHEAT** oven to 375°F. Grease 15 x 10-inch jelly-roll pan with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar.

**COMBINE** flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin mixture. Spread evenly into prepared pan. Sprinkle with nuts.

**BAKE** for 13-15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel roll up cake and towel together, starting with narrow end. Cool on wire rack.

**FOR FILLING: BEAT** cream cheese, powdered sugar, butter and vanilla in small mixer bowl until smooth. Carefully unroll cake; remove towel and cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

Looking to make more than 1 pumpkin roll? The above recipe can easily be tripled (tripling is not recommended). Once doubled, 2 1/2 cups cake batter for each prepared jelly-roll pan, 1 3/4 cups filling for each roll. Bake time remains the same.