

## pumpkin patch biscuits

LIZA TAYLOR | SEATTLE, WASHINGTON

Often, I make a double batch of these moist, fluffy biscuits to meet the demand. My dad loves their pumpkiny goodness and requests them for holidays, Father's Day and his birthday.

- 1-3/4 cups all-purpose flour
- 1/4 cup packed brown sugar
- 2-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup plus 1-1/2 teaspoons cold butter, *divided*
- 3/4 cup canned pumpkin
- 1/3 cup buttermilk

- 1 In a large bowl, combine the flour, brown sugar, baking powder, salt and baking soda. Cut in 1/2 cup butter until mixture resembles coarse crumbs. Combine pumpkin and buttermilk; stir into crumb mixture just until moistened.
- 2 Turn onto a lightly floured surface; knead 8-10 times. Pat or roll out to 1-in. thickness; cut with a floured 2-1/2-in. biscuit cutter. Place 1 in. apart on a greased baking sheet.
- 3 Bake at 425° for 18-22 minutes or until golden brown. Melt remaining butter; brush over biscuits. Serve warm.

YIELD: 6 BISCUITS.



### How to "Cut In" Butter

Use a pastry blender or two knives to break down and distribute cold butter, or shortening into a flour mixture.

TASTE OF HOME TEST KITCHEN



## moroccan chickpea stew

CINDY BEBERMAN | ORLAND PARK, ILLINOIS

When I served this spicy stew to guests, including three vegetarians, they were thrilled with the abundance of squash, potatoes, tomatoes and onion.

- 1 large onion, finely chopped
- 2 tablespoons olive oil
- 1 tablespoon butter
- 2 garlic cloves, minced
- 2 teaspoons ground cumin
- 1 cinnamon stick (3 inches)
- 1/2 teaspoon chili powder
- 4 cups vegetable broth
- 2 cups cubed peeled butternut squash
- 1 can (15 ounces) chickpeas or garbanzo beans, rinsed and drained
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 medium red potato, cut into 1-inch cubes
- 1 medium sweet potato, peeled and cut into 1-inch cubes
- 1 medium lemon, thinly sliced
- 1/4 teaspoon salt
- 2 small zucchini, cubed
- 3 tablespoons minced fresh cilantro

- 1 In a Dutch oven, saute onion in oil and butter until tender. Add the garlic, cumin, cinnamon stick and chili powder; saute 1 minute longer.
- 2 Stir in the broth, squash, chickpeas, tomatoes, potatoes, lemon and salt. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes and squash are almost tender.
- 3 Add zucchini; return to a boil. Reduce heat; cover and simmer for 5-8 minutes or until vegetables are tender. Discard cinnamon stick and lemon slices. Stir in cilantro.

YIELD: 9 SERVINGS (ABOUT 2 QUARTS).