

Tips & Ideas

Ideas / Recipes & Entertaining

Recipes & Entertaining

6 Patch-Perfect Recipes That Use Canned Pumpkin

Canned pumpkin. You bought it. Now what do you do with it? (Besides Thanksgiving.) Don't worry. It's a great fall pantry staple & can be used in more ways than you'd think.

By: **Anne C** | Walmart Tips & Ideas Editors





We're making a guess, but you're likely in one of two situations: you either have a little bit of canned pumpkin left from another recipe that you want to use up, or you're excited to dive into a full can and are looking for ideas.

You've come to the right pumpkin patch. We have six recipes that offer ideas for using canned pumpkin, whether you have a little bit or a whole can.

1. Individual Pumpkin Pies

Sometimes it's okay to give thanks for something you can have all to yourself. Then it feels even better to share it. These mini pumpkin pies are small enough for either situation. Yes, this recipe is the classic and famous Libby's pumpkin pie recipe, just in a more compact presentation. And no, you don't have to wait until Thanksgiving.

until Thanksgiving.

How much canned pumpkin does this use? 15 oz. can

[Get the recipe:](#) [Mini Libby's Famous Pumpkin Pies](#)

2. Pumpkin Pie Sugar Cookies

When sugar cookie met pumpkin pie, something magical happened. In movie terms this would be a fall foodie meet-cute. An epic story for muffin tins to tell for generations. A hand held treat *tour de force*. These little sugar cookie pies are fueled by strong performances by both the sugar cookie dough and the pumpkin filling. The supporting dollop of cream cheese frosting also gets rave reviews. Do we have to say it? Leave the movie, make the cookie pies.

How much canned pumpkin does this use? ½ cup

[Get the recipe:](#) [Pumpkin Pie Sugar Cookies](#)

3. Hawaiian Sweet Bread Cream Cheese (& Pumpkin) Churritos

We're not trying to trick you with this one—only treat you. The original recipe from King's Hawaiian doesn't have pumpkin. But we tried this out with two changes: 1) the addition of 1/4 cup of pumpkin to the cream cheese mixture and 2) swapping the cinnamon in the sugar topping for pumpkin spice. The results are enchanting. You will have a crispy yet creamy treat that's

reminiscent of a churro, but tastes other-worldly. This would be great with coffee and tea.

How much canned pumpkin does this use? 1/4 cup

Get the recipe: [Hawaiian Sweet Bread Cream Cheese Churritos](#)

4. Pumpkin & Sage Flatbread

You may think of pumpkin as being only for sweet applications, but it's great for savory too. After all, it *is* a squash! This flatbread pizza mixes the canned pumpkin with some of its bestie herb and cheese friends, sage and parmesan. Serve it as an appetizer or a late-night snack.

How much canned pumpkin does this use? 4 cups for the full recipe, 1 cup for 1 flatbread

Get the recipe: [Pumpkin and Sage Flatbread](#)

5. Pumpkin Spice Donut Holes

From our uncanny partners at BuzzFeed's Tasty Kitchen comes this hole-in-one recipe. Get it? Because they're donut holes? We love this recipe because of the simple fact that there is nothing better than a **warm donut on a cold morning**.

Scheduling a donut shop visit to get such a timely treasure is pretty unlikely (but sure, you can try). However, there may be no better feeling than making something homemade for your loved ones and hearing your family and friends exclaim (with

ones and hearing your family and friends exclaim (with cinnamon-sugar coated fingers, no less) “OMG! They’re still WARM!”

How much canned pumpkin does this use? 1-1/4 cup (or about 2/3 a 15 oz. can)

Get the recipe: [Pumpkin Spice Donut Holes](#)

6. Spiked Pumpkin-Spiced Apple Cider

Wow, this is becoming a long list, is it time for a drink yet? If it’s this Spiked Pumpkin-Spiced Apple Cider, then sure! This 6-serving recipe is essentially a pumpkin twist on mulled cider—warm the spices, add apple cider, warm again and enjoy.

But this recipe adds canned pumpkin puree to the spice mixture to give the drink a creamy taste when you drink it, even though there’s no cream in the recipe. (Note: If you watch a lot of food TV, you will know that the word “mouthfeel” would be appropriate to use here.) Delicious as the recipe suggests with a bit of rum, but easily made non-alcoholic by just omitting it.

How much canned pumpkin does this use? 30 oz. can

Get the recipe: [Spiked Pumpkin-Spiced Apple Cider](#)

Shop Canned Pumpkin

[Shop Canned Pumpkin](#)

(6 Pack) LIBBY'S 100% Pure Pumpkin 29 oz.
Can

★★★★☆ 83

\$15.98 9.2¢ / oz

2-day shipping

(4 Pack) Great Value 100% Pure Pumpkin, 29
oz

★★★★☆ 27

\$9.92 8.6¢ / oz

2-day shipping

Farmer's Market Fc
Puree, 15 Oz

★★★★★ 4

\$6.00

