

## Thanksgiving Cooking Demo

### **Pumpkin Oatmeal Pancakes**

#### Ingredients:

1 1/2 cups all-purpose flour  
1 cup quick oats  
1/3 cup granulated sugar  
2 tsp baking powder  
1/2 tsp baking soda  
3/4 tsp salt  
2 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1/4 tsp ground ginger  
1 1/2 cups buttermilk  
3/4 cup pumpkin puree  
2 large eggs  
3 Tbsp canola oil  
1 tsp vanilla extract  
3/4 cup chocolate chips  
Butter , for griddle

#### Instructions:

1. Preheat an electric griddle to 350 degrees. In a mixing bowl whisk together flour, oats, sugar, baking powder, baking soda, salt, cinnamon, nutmeg and ginger for 20 seconds. Make a well in center of mixture, then set aside.
2. In a separate mixing bowl whisk together buttermilk, pumpkin puree, eggs, canola oil and vanilla extract until well blended. Pour pumpkin mixture into flour mixture and whisk just until combined, then fold in chocolate chips.
3. Pour about 1/3 cup batter at a time onto buttered griddle and spread into an even round. Cook until bottom is golden brown then flip and cook opposite side until golden brown. Serve warm with maple syrup.

Recipe from <https://www.cookingclassy.com/pumpkin-oat-chocolate-chip-pancakes/>

### **Twisted Turkey-Shaped Bread**

#### Ingredients:

1/4 oz instant yeast  
1/2 cup water, warm  
1 tsp sugar  
3 cups all purpose flour  
1 cup whole wheat flour  
1 tsp salt  
1 egg  
1/2 cup milk, warm  
5 1/2 oz spinach  
1 cup parmesan, finely grated  
4 tbsp roasted piquillo peppers jarred; 2 peppers (I'm using 1 red bell pepper, sautéed)

**Instructions:**

1. Sprinkle the yeast over the warm water, add the sugar then stir until both are dissolved. Leave to bubble up in a warm place for about 10 minutes.
2. Meanwhile, mix together the flours and salt in a large bowl and warm the milk. When the yeast mixture has bubbled slightly, add it along with the milk and egg to the flours. Mix well, finishing off by hand.
3. Transfer the mixture to a lightly floured surface and knead for around 5 minutes until it feels less sticky. Lightly oil a bowl and put the dough in the bowl, cover and leave to rise in a draft-free place for around 1 1/2 hours, a little longer if possible.
4. While the dough is rising, mince up the peppers and remove any excess liquid. Wilt the spinach by pouring boiling water over it then draining. Finely chop it and then add the parmesan and chop both together to mix them.
5. After the dough has risen and roughly doubled, divide the dough in half. You need half for this twisted bread. You can either make another of with the rest or use for pizzas, breadsticks or a regular loaf, as you prefer.
6. Divide the half for this twisted bread into three and roll each into a circle. Lay one circle on a cookie sheet or parchment. Top it with the chopped peppers. If you are a bit short, spread more to the side and top and leave the middle bottom without (where the body will be). Lay another piece of dough on top, by laying from one side. Try to avoid getting air in between. Top this layer with the spinach mixture then put the final dough circle on top.
7. Make cuts around the circle as in the picture above, starting with wide cuts at the top and in a couple places to the side, then adding additional cuts in between. Turn the cookie sheet/parchment as needed to make it easier to cut.
8. Carefully twist each section, alternating the direction you twist. Twist each one about three times. Make a little notch to make 'feet' at the bottom then use the piece of dough you have cut out to make little eyes and a beak.
9. Allow the bread to rise for another 20 minutes or so before preheating the oven to 400F/200C.
10. Once it has had at least 30 minutes to rise, carefully transfer the cookie sheet/parchment to a baking sheet/tray then bake the loaf for approx 15-18 minutes until gently browned. Be careful as you move to a serving board/plate. Best enjoyed warm.

Recipe from <https://www.carolinescooking.com/twisted-bread/>