

# Pumpkin Pockets

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## What You'll Need:

½ cup raisins

¾ cup canned pumpkin

⅓ cup brown sugar

2 teaspoons pumpkin

pie spice

pinch of salt

chilled, prepackaged

pie dough

ice water

sugar

## What to Do:

1. Put raisins in a cup with 2 tablespoons tap water to soak for ½ hour.
2. Preheat the oven to 400°F.
3. Drain raisins and mix with the pumpkin, brown sugar, pumpkin pie spice, and salt in a saucepan. Ask an adult to cook mixture over low heat, stirring all the



- time until the brown sugar melts completely, there are no more lumps, and the mixture just begins to bubble.
4. Using a cookie cutter or the rim of a glass, cut 3-inch circles in the pie dough as close together as possible.
  5. With an adult's help, put a small spoonful of filling in the middle of each circle.
  6. Dip your finger in ice water and run it around the edge of each circle.
  7. Fold each circle in half to make a pocket and pinch the edges to seal them. Make sure there are no holes in the seal or the filling will ooze out.
  8. Bake the pockets on ungreased cookie sheets for 15 to 20 minutes or until lightly browned.
  9. As soon as an adult removes the pockets from the oven, sprinkle sugar on top of each of them.
  10. Let the pumpkin pockets cool and enjoy!

Makes approximately 12 pockets.

