

Peanut Butter Pumpkins

Makes: About 40 small pumpkins

1 bag (10 oz) peanut butter chips

1 can (16 oz) vanilla spreadable frosting

1/4 teaspoon orange paste or gel icing color (not liquid)

pretzel twists or thin pretzel sticks, broken into short stems

Line cookie sheet with waxed paper. In 2-quart saucepan, melt peanut butter chips over low heat, stirring constantly, until smooth. Remove from heat. Stir in frosting and icing color until well blended. Refrigerate until cool enough to handle, about 1 hour.

Shape mixture into 1 1/4-inch balls; flatten slightly. Use edge of rubber spatula to make grooves in each ball to resemble pumpkin. Press 1 pretzel piece into top of each for stem; place on cookie sheet. Refrigerate at least 1 hour before serving. Store in covered container in refrigerator.

Source: Pillsbury Halloween, October 2005