

6 MILE CELLARS WINERY

Amish Potato Candy

Pair with Geisenheim



INGREDIENTS:

- 1/2 cup mashed potatoes
- 1 teaspoons butter, softened
- 4 tablespoons cocoa
- 1/2 vanilla extract
- 4-1/2 cups confectioner's sugar
- 2-1/2 cups flaked coconut
- 3/4 cup whole pecans

DIRECTIONS:

In a large mixing bowl combine potatoes, butter, cocoa, and vanilla. Gradually blend in sugar, then coconut. Knead until completely mixed. Shape into 1 inch balls and press a pecan into the center of each. Wrap in foil and store in airtight container. Serves: 20

ARROWHEAD WINE CELLARS

Savory Tomato Soup

Pair with Arrowhead Wine Cellars Scarlet Wine



INGREDIENTS:

- 2 cans tomato soup (14-1/2 ounces each)
- 3 tablespoons Savory Saltine Seasoning
- 1 package chopped spinach (10 ounces, thawed and drained if frozen)
- 1 cup cooked rice

DIRECTIONS:

Dissolve Savory Seasoning in a small amount of water. Mix tomato soup, spinach and Savory Seasoning in a large saucepan. Bring to boil and add cooked rice and simmer 5-minutes. Pair with Arrowhead Wine Cellars' Scarlet Wine.

21 BRIX WINERY

Peach Cobbler

Pair with 21 Brix Sauvignon Blanc or Blueberry



INGREDIENTS:

- 1 stick butter
- 3/4 cup flour
- 1 cup sugar
- Dash of salt
- 3/4 cup milk
- 2 teaspoons baking powder
- 2 cans (15.25 ounce) peaches in heavy syrup

DIRECTIONS:

Melt butter in the microwave and then pour into the bottom of a 13 x 9 glass baking dish. Mix all of the ingredients together and pour the batter over the butter. Drain one can of peaches and add fruit on top of the batter. Pour the other can of peaches with all the syrup on top of everything. Don't mix the batter after the fruit has been poured on the top. Bake for one hour at 350°s F. Serve with vanilla ice cream or Reddi Whip.

YORI WINE CELLARS

Creamy Tuscan Chardonnay Pasta

Pair with Chardonnay



INGREDIENTS:

- 1 pound any variety of cooked pasta
- 1 handful of fresh baby spinach
- 1/2 cup oven roasted or sun dried tomatoes
- Parmesan cheese, freshly shredded

Sauce:

- 2 cups prepared Alfredo sauce
- 1/2 cup Chardonnay
- 1/4 cup olive oil

DIRECTIONS:

Mix all ingredients in a saucepan and heat on low until hot, stirring constantly. Toss sauce into 1 pound of any variety of cooked pasta, a handful of fresh baby spinach, and 1/2 cup of oven roasted or sun dried tomatoes. Top with freshly shredded Parmesan cheese.

ARUNDEL CELLARS & BREWING CO.

Fancy French Football Finger Food

Pair with Arundel Cellars Chardonnay or Blossom



INGREDIENTS:

1 loaf of good French bread
cut into 1/4" thick slices
1 package of prosciutto
1 package of dried
cranberries
1 tub of spreadable
Brie cheese
1 quantity of candied
pumpkin spice pecans
(recipe to follow)

For Candied Pumpkin

Spice Pecans:

1/4 cup butter, cubed
1/2 cup sugar
1 teaspoon Pumpkin pie spice
1 teaspoon Vanilla extract
2 cups pecan halves

DIRECTIONS:

Candied Pumpkin Spice Pecans:

Melt butter in a large heavy skillet. Add sugar; cook and stir over medium heat until sugar is dissolved. Reduce heat; cook until dark reddish brown, about 15-20 minutes, stirring occasionally. Stir in pie spice and vanilla; add pecans. Cook and stir 3-5 minutes longer or until pecans are toasted. Spread onto foil to cool. Once cool, break apart into small clusters and roughly chop as much as need to make the appetizer.

For the Appetizer:

Spread the Brie cheese on one side of the bread slices. Top with a small amount of prosciutto. Sprinkle with dried cranberries and candied pecans. Serve at room temperature.

BURCH FARMS WINERY

Classic Baked Apple

Pair with Honeycrisp Apple Wine



INGREDIENTS:

4 large good baking apples, such as Ida Red apples
1/4 cup brown sugar
1 teaspoon cinnamon
1/4 cup chopped pecans (optional)
1/4 cup currants or chopped raisins
1 tablespoon butter
3/4 cup boiling water

DIRECTIONS:

Preheat your oven to 375°F (190°C). Cut out holes in apples for stuffing: Rinse and dry the apples. Using a sharp paring knife or an apple corer, cut out the cores, leaving the bottom 1/2 inch of the apples intact. If using a paring knife, first cut out the stem area and then use a small metal spoon to scoop out the seeds. Cut the holes so that they are an inch or so wide. Stuff with brown sugar, cinnamon, and extras, dot with butter: Place the brown sugar, cinnamon, currants or chopped raisins, and chopped pecans (if using) in a small bowl and stir to combine. Put the apples in a baking dish and stuff each apple with the sugar stuffing mixture. Place a dot of butter (a quarter of the tablespoon called for in the ingredient list) on top of the sugar. Bake: Pour the boiling water into the bottom of the baking dish. Bake at 375°F (190°C) for 30 to 45 minutes, until the apples are cooked through and tender, but not overcooked and mushy. When done, remove the apples from the oven and baste them with the juices from the pan. Terrific with a side of vanilla ice cream.

COURTYARD WINERY

Bacon-Blue Cheese Mashed Potatoes

Pair with Courtyard Winery's *Twisted Red*
(Sweet Red Wine) or *Chambourcin* (Dry Red Wine)

Prep 30 minutes / Cook 20 minutes

INGREDIENTS:

3 pounds Russet, Yukon gold or red potatoes, peeled if desired and cut into 2-inch pieces

1/4 cup butter

1/2 to 3/4 cup milk, heavy cream, or half-and-half

6 slices bacon, crisp-cooked, drained, and crumbled

6 ounces crumbled blue cheese

1 teaspoon salt

1/2 teaspoon black pepper

2 green onions, sliced

Melted butter (optional)

DIRECTIONS:

In a 4- to 5-qt Dutch oven cook potatoes, covered, in enough lightly salted boiling water to cover, 20–25 minutes or until tender; drain. Return potatoes to hot Dutch oven. Add the ¼ cup butter. Let stand, uncovered, 2 to 3 minutes. Meanwhile, in a small saucepan heat milk over low until hot but not boiling. In a medium skillet cook bacon until crisp. Drain on paper towels; set aside. Mash potatoes with a potato masher or beat with a mixer on low just until light and fluffy. Stir in 1/2 cup of the warm milk, the blue cheese salt and pepper. Gradually stir in additional milk to reach desired creaminess. Sprinkle potatoes with crumbled bacon and sliced green onion. If desired, serve drizzled with additional butter.

Makes 10 servings (2/3 cup each)



HERITAGE WINE CELLARS

Apple Strudel

Pair with warm *Mulled Holiday Spice Wine*

INGREDIENTS:

1 Granny Smith apple - peeled, cored and coarsely shredded

3 Granny Smith apples - peeled, cored and sliced

1 cup brown sugar

1 cup golden raisins

1 sheet frozen puff pastry, thawed

1 egg

1/4 cup milk

DIRECTIONS:

Preheat oven to 400° F (200 degrees C). Line a baking sheet with parchment paper. Place apples in a large bowl. Stir in brown sugar and golden raisins; set aside. Place puff pastry on baking sheet. Roll lightly with a rolling pin. Arrange apple filling down the middle of the pastry lengthwise. Fold the pastry lengthwise around the mixture. Seal edges of pastry by using a bit of water on your fingers, and rubbing the pastry edges together. Whisk egg and milk together, and brush onto top of pastry. Bake in preheated oven for 35 to 40 minutes, or until golden brown.



JOHNSON ESTATE WINERY

Crostini with Herb-Crusted Pork Tenderloin

Pair with Feelings Creek Reserve Founders' Red



INGREDIENTS:

- 4 garlic cloves
- 8 fresh sage leaves
- 4 teaspoons fresh thyme leaves
- 4 teaspoons olive oil
- 4 teaspoons salt
- 1-1/2 teaspoons ground black pepper
- 1 4-5 pound pork tenderloin

DIRECTIONS:

Drop peeled fresh garlic into food processor; blend until finely chopped. Add sage, thyme, oil, salt and pepper; process until paste forms. Pat meat dry with paper towels. Rub meal all over with paste. Cover and chill at least three hours. Roast tenderloins, uncovered in hot oven at 450°F for about 15 minutes – until thermometer reads about 165°F. Remove from heat and let rest about five minutes. Thinly slice and put a couple of slices on top of toasted bread. Garnish with your choice of chopped arugula or parsley.

NOTE: This herb-crusted tenderloin is wonderful with creamy polenta. May also be used to prepare beef tenderloin.

LAKEVIEW WINE CELLARS

Pecan Praline French Toast Casserole

Pair with Lakeview's sparkling Cavitation



INGREDIENTS:

- Dash of salt
- 1 teaspoon nutmeg, divided
- 1 teaspoon cinnamon, divided
- 1 tablespoon vanilla extract
- 2 tablespoons sugar
- 1 cup milk
- 2 cups half and half
- 8 large eggs
- 1 loaf French bread, cut into 1 inch slices
- 1/2 pound butter, plus more to butter pan
- 1 cup light brown sugar, packed
- 1 cup chopped pecans
- 2 tablespoons light corn syrup

DIRECTIONS:

Slice bread into 20 slices. Arrange slices in a generously buttered 9x13 casserole dish in 2 rows overlapping the slices. In a large bowl combine the eggs, half and half, milk, sugar, vanilla, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon and the salt. Beat with a rotary mixer until blended but not too bubbly. Pour mixture over bread slices, making sure all are covered evenly with the mixture. Spoon some of the between the slices. Cover with foil and refrigerate overnight. The next day preheat oven to 350°F and prepare praline topping. Combine 1/2 pound softened butter, 1 cup light brown sugar, packed, 1 cup chopped pecans and 2 tablespoons light corn syrup. Spread topping evenly over the bread and bake 45 minutes until puffed and golden.

LIBERTY VINEYARDS & WINERY

Apple Almond Bars

Pair with Cool Cat



INGREDIENTS:

For Bars:

2-1/4 cups all-purpose flour
(divided)
1-1/2 cup sugar (divided)
1/2 teaspoon baking powder
1/2 teaspoon sea salt
1 cup butter
1/2 cup sliced almonds
2 egg yolks, slightly beaten

1-1/4 teaspoons ground
cinnamon
4 medium Honeycrisp apples,
peeled, cored and sliced
(about 4 cups)

For Icing:

3/4 cup powdered sugar
1 tablespoon milk
1/4 teaspoon almond extract

DIRECTIONS:

In a large bowl, stir together 2 cups of the flour, 1/2 cup sugar, baking powder and sea salt. Cut in butter until the resulting pieces are about the size of small peas. Stir in the almonds and egg yolks with a fork. Press HALF of the mixture into the bottom on an ungreased 13"x9" baking pan; set aside. In another bowl, stir together 3/4 cup sugar, 1/4 cup flour, and cinnamon. Add apples and toss to coat. Arrange evenly over mixture in pan. Sprinkle remaining crumb mixture evenly over apple mixture. Bake in a 350° F oven about 35 minutes or until topping is golden. Cool in pan on a wire rack. Drizzle with icing, let set, then cut into bars. To make icing, stir together the powdered sugar, milk, and almond extract, until smooth.

MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS & BREWING

Italian Harvest Soup

Pair with Nutt Road Riesling



INGREDIENTS:

1 pound Mild Italian sausage
cooked and sliced into
half moons
2 tablespoons olive oil
1 cup onion diced
2 cups carrots peeled
and sliced
2 cups celery sliced
8 ounces cremini mushrooms
2 tablespoons garlic minced

1 pound Yukon gold
potatoes small diced
1 teaspoon Italian
seasoning
1/2 teaspoon salt
1/4 teaspoon black pepper
1 gallon chicken broth
1 small head kale,
sliced or diced

DIRECTIONS:

In large pot over medium to high heat add olive oil, garlic, carrots and celery and cook for 5 minutes. Then add onions and mushrooms and cook until all vegetables are soft about 5 more minutes. Add Italian seasoning, salt and black pepper and cook for 1 minute. Then add chicken broth and potatoes and bring to a boil. Cover and reduce the heat to a simmer until the potatoes are soft and tender about 25 minutes. Then add the sausage and kale then cook for 5 more minutes or until kale is wilted. Enjoy!

MAZZA VINEYARDS

Appledoodle Cookie

Pair with Vidal Blanc



INGREDIENTS:

1 stick unsalted butter	1 teaspoon baking powder
2/3 cup brown sugar	1/2 teaspoon salt
2/3 cup white sugar	1 small apple, small diced
2 eggs	Cinnamon and sugar coating for later
2 cups flour	1/2 cup white sugar
2 tablespoons cornstarch	3 tablespoons cinnamon

DIRECTIONS:

Preheat oven to 350°F degrees. Line baking sheets with parchment paper and set aside for later. In a stand mixer cream the butter on high speed until it is smooth and fluffy about 2 to 3 minutes. Add both sugars to the butter and mix until they are fully mixed in. Using a mixer on high speed and add the eggs one at a time until batter starts to look even. In separate bowl mix flour, cornstarch, baking soda and salt then add to butter and sugar mixture a little at a time until combined well. Add the small diced apples and fold in using a spoon not the mixer. Using a small cookie scoop, take the cookie from the scoop and roll into a ball and then roll into the sugar and cinnamon that was prepared and set aside earlier. Spray reserved baking sheets with baking pan spray then place coated cookie onto a lined baking sheet about 3 inches apart as the cookie will spread out a bit. Bake for 7 minutes and then rotate the baking pans and cook for another 7 minutes. Check appledoodles to make sure they are done. You are looking for golden brown edges and a medium brown middle. Let cool on baking sheet pans and then enjoy.

MERRITT ESTATE WINERY

Harvest Chutney Served with Sliced Roast Turkey

Pair with Merritt Riesling



INGREDIENTS:

1/3 cup sugar	1/4 cup cider vinegar
1/4 cup water	1/4 cup cranberry juice
Several Bottles Merritt Riesling	1/4 cup orange juice
4 medium apples, peeled and chopped	4 teaspoons grated orange zest
2 cups fresh or frozen cranberries	1/2 teaspoon salt
5 shallots, chopped	1/2 teaspoon white pepper
1/3 cup packed brown sugar	1/2 teaspoon ground cinnamon
	1/4 teaspoon ground ginger
	1/8 teaspoon ground cloves
	1/2 cup chopped pecans, toasted

DIRECTIONS:

In a large saucepan, bring sugar and water to a boil over medium heat. Stir in apples, cranberries, shallots, brown sugar, vinegar, cranberry juice, orange juice, zest and seasonings. Return to a boil. Reduce heat; simmer, uncovered, 15-20 minutes or until desired thickness, stirring occasionally. Stir in pecans. Cool. Spoon into jars. Cover and store in the refrigerator up to 3 weeks.

NOBLE WINERY

Concord Grape Filled Cupcakes with Buttercream Frosting

*Pair with Noble Chautauqua Eve
or Seyval Blanc de Blanc*

A gluten free option will be available

INGREDIENTS:

- 1 box French Vanilla cake mix
- 1/2 jar Concord grape pie filling
- 1 stick of butter room temperature
- 4 ounces cream cheese, room temperature
- 1 teaspoon vanilla
- 2 cups powdered sugar

DIRECTIONS:

Cupcakes:

Make cupcakes as directed on the box. After cupcakes have cooled, pipe in concord pie filling. Frost with concord buttercream frosting. Chill for at least 1 hour.

Frosting:

Mix cream cheese and butter until well blended and fluffy. Add vanilla and 2-3 tablespoons of concord pie filling. Slowly beat in the powdered sugar. Pipe on top of cupcakes.



PENN SHORE VINEYARDS

Cheryl's Famous Chili

Pair with Lambrusco



INGREDIENTS:

- | | |
|------------------------------------|-----------------------------------------|
| 2 cans of condensed tomato soup | 2 tablespoons of chili powder |
| 3 soup cans of water | 1/4 teaspoon of ground red pepper |
| 1/2 of a small can of tomato paste | 1 medium/large green pepper, diced |
| 1 can of light red kidney beans | 1 large Spanish onion, diced |
| 1 can of dark red kidney beans | 2 tablespoons of extra virgin olive oil |
| 1 can of drained sweet corn | 2 pounds ground beef |
| 1 can of diced potatoes | 1 teaspoon of salt |
| | 1 tablespoon of apple cider vinegar |

DIRECTIONS:

Place tomato soup and tomato paste in a large, heavy pot, add the water, two types of kidney beans, corn, potatoes, chili powder and ground red pepper. Stir until mixed, and then bring to a simmer and keep it there on low. Heat large skillet and pour in the olive oil. Sauté the green pepper and onion until the onion becomes translucent and the green pepper is bright green. Add pepper and onion into the pot and stir. Brown the ground beef in a skillet. Add beef into the pot and stir. Add salt and apple cider vinegar into the pot and stir well. Simmer on low heat, stirring occasionally, for 30 minutes. Voila, cheers to chili!

PRESQUE ISLE WINE CELLARS

Tuscan Tortellini Soup

Pair with Freeport Red



INGREDIENTS:

Olive oil	1/2 teaspoon crushed red pepper flakes
1 medium yellow onion, small diced	1 teaspoon Italian seasoning
3 gloves garlic, minced	Salt & pepper (to taste)
1 28 ounce can crushed tomatoes	2 9 ounce packages of cheese tortellini
Zucchini, chopped	1 15 ounce can of white beans
6 cups chicken broth/stock	1 bag of baby spinach
Bouquet garni (cheese cloth tied up with 6 thyme springs, 6 garlic cloves - crushed, rosemary, 1 teaspoon crushed peppercorns, 3 Bay leaves)	Fresh grated Parmesan cheese
	1/4 cup white wine
	3/4 cup red wine

DIRECTIONS:

Pour olive oil in the bottom of a medium to large pot, heat. Add onion, sweat till they are mostly clear. Add garlic, sweat a bit more. Add white wine to deglaze bottom. Add tomatoes, chicken stock, and red wine. Heat to a low boil, let reduce, 1"–2". Add spices, taste, add whatever else you think it needs. Drain 1/2 liquid off the can of beans, add beans. Sweat sliced zukes with salt, (10 mins.), rinse, cut into quarter slices, add to soup base and cook till tender. Bring to a boil and add Tortellini. Once they float the soup is ready. Remove bouquet garni and put spinach in the bottom of the bowl, pour soup on top. Add grated Parmesan on top. Eat!! Enjoy, cause "Soup is good food!"

SENSORY WINERY

Farmer's Market Apple Caramel Cheesecake

Pair with Verism



INGREDIENTS:

Crust:

2 cups graham cracker crumbs
1/4 cup melted butter
2 tablespoons brown sugar
1 package (14 ounces) caramels
2/3 cup evaporated milk
1/4 cup chopped pecans

Filling:

16 ounces (2 packages) cream cheese at room temp.
1/2 cup sugar
1 tablespoon flour
1/4 cup chopped pecans
3 eggs lightly beaten
1 cup heavy cream
1 tablespoon flour
1 -1/2 cup chopped apples
1/4 teaspoon cinnamon

DIRECTIONS:

Crust:

Mix cracker crumbs and brown sugar together, add melted butter and mix to incorporate. Spread crumb mixture over bottom of pan and press down to even out. Bake at 350°F for 10 min. In heavy sauce pan heat caramels and milk until melted and smooth. When crust is done, spread half of caramel mixture over crust and top with pecans, set aside.

Filling:

Beat cream cheese until light and fluffy, add sugar and flour and mix together. Add eggs one at a time and mix together. Slowly add heavy cream and mix. In a separate bowl mix flour, apples and cinnamon together. Fold in half of apple mixture into cream cheese mixture. Pour cream cheese mixture into crust and bake in water bath for 40 – 50 minutes until set. Take out of oven and immediately spread remaining caramel and apple mixtures over top. Let cool to room temp. and chill until ready to serve.

SOUTH SHORE WINE COMPANY

Pumpkin Whoopie Cookie with Cream Cheese Frosting

Pair with South Shore Rosé



INGREDIENTS:

3 cups flour	15 ounces pumpkin puree
1 tablespoon pumpkin pie spice	2 eggs
1 teaspoon salt	3 teaspoons vanilla extract
1 teaspoon baking powder	8 ounces cream cheese, softened
1/2 cup canola oil	3 cups powdered sugar
2 sticks butter, softened	4 ounces maple syrup

DIRECTIONS:

Preheat oven to 350°F, line baking sheets with parchment paper set aside. In a medium bowl, whisk together flour, pumpkin spice, salt, baking powder and baking soda. In a separate bowl using a stand mixer or hand mixer beat brown sugar, canola oil, butter, pumpkin puree, eggs and vanilla until smooth. Add dry ingredients slowly until just combined. Dough will be soft and sticky. Using a small to medium cookie scoop, scoop dough and place onto prepared baking sheets. Leave about 2 inches between each cookie. Bake for about 15 minutes or until cookie is springy to the touch, transfer to a cooling rack and cool completely. Meanwhile, in a large mixing bowl beat together cream cheese, powdered sugar and maple syrup and whip for 5 minutes. Spread icing on each cookie and enjoy.

SPARKLING PONDS WINERY

Hot Artichoke Dip

Pair with Dry Riesling



A vegetarian version will be available

INGREDIENTS:

- 14 ounce can of artichoke hearts - drained and liquid pressed out a bit
- 1 cup mayonnaise
- 1/2 cup grated Parmesan or Romano cheese (We use Romano for a stronger taste)
- 1/4 teaspoon Mrs. Dash Seasoning Blend or a seasoning salt
- 1 clove garlic pressed or garlic powder to taste
- 4 slices of fried bacon, chopped (can be left out for vegetarian option)

DIRECTIONS:

Chop artichoke hearts and mix with mayonnaise. Add garlic, seasoning salt and bacon to the above and mix well. Place in a small casserole dish or on a pie plate. Sprinkle cheese on top. Bake for 20 minutes in a 350°F oven, or until browned around the edges. Serve immediately with crackers of your choice.

WILLOW CREEK WINERY

Fruit Glazed Turkey Sliders

Pair with Willow Creek's Sweet or Dry Concord



INGREDIENTS:

- 1-1/4 cups jellied cranberry sauce
- 1/3 cup Willow Creek Sweet or Dry Concord Wine
- 1/3 cup thawed unsweetened apple juice concentrate
- 2 tablespoons butter
- 1 bone-in turkey breast (5 to 6 pounds)

DIRECTIONS:

In a small saucepan, bring the cranberry sauce, wine, apple juice concentrate and butter to a boil. Remove from the heat; cool. Carefully loosen skin of turkey breast. Set aside 1/2 cup sauce for basting and 3/4 cup for serving. Spoon remaining sauce onto the turkey, rubbing mixture, under and over the skin. Place turkey on a rack in a shallow roasting pan. Bake, uncovered, at 325° F for 1-1/2 to 2 hours or until a thermometer reads 170°, basting occasionally with reserved sauce. Cover and let stand for 15 minutes before carving. Warm reserved 3/4 cup sauce. Serve sliced turkey breast and a spoonful of sauce on your favorite slider roll with a glass of Willow Creek's Sweet or Dry Concord Wine! Cheers- Enjoy!

Recipe can also made with a whole turkey, too! Bake your turkey as directed, using this same glaze sauce recipe!

WOODBURY VINEYARDS

Pumpkin Bars with Cream Cheese Frosting

Sweet wine: Pumpkin Pie
Dry wine: Seaport White



INGREDIENTS:

Bars:

- 4 Eggs
- 1-2/3 cup sugar
- 16 ounce pumpkin puree
- 2 cups flour
- 2 teaspoon baking powder
- 2 teaspoon cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon nutmeg

Cream Cheese Frosting:

- 4 ounces cream cheese (softened)
- 1/2 cup butter (softened)
- 1-1/2 teaspoon vanilla
- 2 cups powdered sugar

DIRECTIONS:

Preheat oven to 350° F. Butter a 15x10 Jelly roll pan and set aside. In a large bowl beat eggs, sugar, oil, and pumpkin just until combined. In a medium sized bowl sift together flour, baking powder, cinnamon, salt, baking soda, and spices. Add to pumpkin mixture and stir just until combined. Spread in greased 15x10 inch pan. Bake for 25 minutes, or until lightly browned and a toothpick comes out clean. Allow to cool. For the frosting, cream together cream cheese, butter, and vanilla. Gradually add powdered sugar. Beat until smooth and creamy. Frost on pumpkin bars. Slice into pumpkin squares and enjoy!!

Prep Time 20 minutes
Cook time 25 minutes
Total Time 45 minutes
Servings 35
Calories 143