

Pumpkin Pie Dip

Nancy Hildebrandt

This is different and really delicious. Great for Fall parties.

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| 1 (8 oz.) pkg. cream cheese,
softened | 1 tsp. ground cinnamon |
| 2 cups powdered sugar | ½-1 tsp. ground ginger |
| 1 (15 oz.) can pumpkin pie
filling | Apples, sliced |
| | Gingersnaps |

Beat cream cheese and sugar at medium speed with an electric mixer until smooth. Add pie filling, cinnamon, and ginger, beating well. Cover and chill 8 hours. Serve with gingersnaps and apple slices. *Makes 3 cups.*

Tomato Tart

Traci Horany

Delicious, light appetizer... kind of like a pizza!

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| 8 (9x14-inch) frozen phyllo
sheets, thawed | ½ red onion, very thinly sliced |
| ⅓ cup grated Parmesan
cheese | ¾ lb. cherry tomatoes, halved |
| ¾ cup shredded Italian cheese
blend | ½ tsp. garlic salt |
| | ¼ cup assorted chopped fresh
herbs (<i>whatever you have –
I've used basil and parsley</i>) |

Work with 1 phyllo sheet at a time, keeping remaining phyllo covered with a damp towel to prevent from drying out.

Place 1 phyllo sheet on a greased baking sheet. Sprinkle with 2 teaspoons of Parmesan. Repeat with remaining phyllo and Parmesan to make 8 layers. Layer the top with onion, tomatoes, garlic salt, and Italian cheese blend. Bake at 400° until the tart is well browned at the edges and the tomatoes soften, about 16 to 18 minutes.