



Holiday How-to:

Thanksgiving Crafts & Pumpkin Recipes



RECIPE  LION fave crafts   



COVER PHOTO CREDITS

Special Thanks to the Following Bloggers
For Their Photos on Our eBook Cover

[Mama J from A Little Bit Crunchy, A Little Bit Rock and Roll](#)

[Tina from Mommy's Kitchen](#)

[Jaclyn from Cooking Classy](#)

[Becky Thackston for Glue Dots](#)

[Colleen Mullaney](#)

[Katie for Sew Woodsy](#)



Holiday How To: Thanksgiving Crafts and Pumpkin Recipes

Copyright 2012 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.

When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



Letter from the Editors

Dear Cooking and Crafting Enthusiast:

Welcome friends and family to your home with the abundant blessings of food and handcrafted décor for the season. With the joy of turkey, stuffing, casseroles and, pies, Thanksgiving is the time to reflect the richness of your life and enjoy autumn's great day. And it wouldn't be Thanksgiving without our orange friend, the pumpkin.

Pumpkin dessert recipes are highly sought from the first to the last days of autumn. Their spiced cinnamon and nutmeg flavors warm the body and have people craving pumpkin year round. This holiday season make something with pumpkin to bring to the dessert table. Whether you choose to make a pie, a cake or a cookie, bless your guests with a treat made with pumpkin. They'll want you to host Thanksgiving every year.

If you're hosting Thanksgiving, it's important to create a festive atmosphere for your guests. The perfect handmade centerpiece can tie the room together and bring the autumn feeling that your dinner table needs. Show your guests that you're not only a master chef, but also a professional crafter. Create the feeling of love and comfort in your home and enjoy the splendor of Thanksgiving.

For more Thanksgiving crafts and recipes, be sure to visit RecipeLion.com and FaveCrafts.com. While you're there, subscribe to our free newsletters [Quick and Easy Recipes](#) and [Quick and Crafty](#) to get free recipes and craft projects delivered to your inbox every week.

Happy Eating!

Sincerely,

The Editors of RecipeLion & FaveCrafts

[RecipeLion](http://RecipeLion.com)

[FaveCrafts](http://FaveCrafts.com)

[RecipeLion Blog](#)

[FaveCrafts Blog](#)

Find thousands of free recipes, cooking tips, entertaining ideas and more at [RecipeLion](http://RecipeLion.com) & find great craft projects at [FaveCrafts](http://FaveCrafts.com)



Table of Contents

Thanksgiving Pumpkin Dessert Recipes	7
Cinnamon Pumpkin Doughnut Muffins	7
Cranberry Pumpkin Coffee Cake	9
Pumpkin Bars with Fluffy Cream Cheese Frosting	11
Pumpkin Cinnamon Rolls with Caramel Frosting	13
Pumpkin Scones with Caramel Sauce	16
Maple Glazed Pumpkin Cookies	18
Pumpkin Cake with Caramel Cider Sauce	20
Slow Cooker Pumpkin Dump Cake	22
Mama’s Pumpkin Parfaits	24
Nutty Pumpkin Pie Granola	26
Easy Pumpkin Pie Bars	28
Pumpkin Crunch	33
Thanksgiving Craft Projects – Home Décor	35
Autumn Blessings Frame	35
Autumn Harvest Basket	38
Colorful Fall Wreath	40
Harvest Cornucopia Tree	42
Harvest Door Decor	44
Thanksgiving Craft Projects – Table Decorations	48



Glitter Thanksgiving Napkins 48

Great Table Decor 52

Fall Table Runner 54

Pumpkin and Candle Centerpiece..... 57

Elegant Leaf Plate..... 59

Thanksgiving Craft Projects – Crafts for the Kitchen 61

 Mom and Me Thanksgiving Aprons 61

 Hanging Recipe Holder..... 63

 Paper Bag Turkey with Popcorn Stuffing 66

 Special Thanks..... 69

Thanksgiving Pumpkin Dessert Recipes

Cinnamon Pumpkin Doughnut Muffins

By: [Mama J from A Little Bit Crunchy, A Little Bit Rock and Roll](#)



These delicious little muffins take on the taste of a doughnut when dunked in butter and rolled in cinnamon sugar. Baked donut recipes never looked so good. These Cinnamon Pumpkin Doughnut Muffins are sure to be a hit!

Yields: about 30 mini muffins

Cooking Time: 20 min

Ingredients

- 1/2 cup unsalted butter, softened
- 1/2 cup sugar
- 1 egg
- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 cup canned pumpkin
- 1/2 cup milk
- For rolling the muffins in:
- 1/2 cup unsalted butter, melted
- 1 cup sugar mixed with 2 tablespoons cinnamon



Instructions

1. Preheat the oven to 350 degrees F. Grease a mini muffin pan.
2. In a medium sized bowl, whisk together the flour, baking powder, salt, nutmeg, and cinnamon. Set aside.
3. In a small bowl, mix together the milk and pumpkin. Set aside.
4. In a large mixing bowl, beat the softened butter and 1/2 cup of sugar together until light and fluffy. Add the egg and continue mixing.
5. Add the dry ingredients gradually, alternating with the pumpkin/milk mixture.
6. Fill the prepared muffin cups to about 3/4 full and bake for about 20 minutes.
7. Cool for a few minutes on a cooling rack. When cool enough to handle, roll in the melted butter and then in the cinnamon/sugar mixture.

Cranberry Pumpkin Coffee Cake

By: [Amanda Formaro from Amanda's Cookin](#)



This fall time favorite is a must if you love pumpkin. With a brown sugar crumb topping and a delicious sugary glaze, Cranberry Pumpkin Coffee Cake is a one of a kind treat that cake lovers will enjoy. Have a slice for breakfast or dessert and see what all of the fuss is about. After your first bite, we guarantee you'll be hooked.

Ingredients

For the Coffee Cake:

- 1 cup chopped walnuts
- 1/2 cup chopped pecans
- 12 ounces (2 cups) fresh or frozen cranberries
- 3 cups sifted flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 3 teaspoons cinnamon
- 1 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 teaspoon finely ground pepper
- 1/4 teaspoon ground cloves
- 1/4 teaspoon nutmeg
- 1/4 teaspoon all spice
- 1 1/2 cups pumpkin puree
- 2 cups granulated sugar
- 2 sticks of unsalted butter
- 4 large eggs
- 1 teaspoon vanilla

For the Crumb Topping:

- 1 1/2 cups flour
- 2/3 cup brown sugar
- pinch salt
- 8 tablespoons unsalted butter, melted

For the Icing:

- 2 cups confectioners' sugar
- 2 tablespoons milk



Instructions

1. Preheat oven to 350 degrees F. Grease and flour two 9-inch layer cake pans.
2. Wash and drain the cranberries if they are fresh. If frozen, don't thaw, just bring them out of the freezer while you are preparing the batter.
3. Whisk together the flour, baking soda, baking powder, cinnamon, salt, ginger, pepper, cloves, nutmeg, and allspice. Set aside.
4. In the bowl of an electric mixer, beat the butter until creamy, about 2 minutes. Add sugar and beat on medium speed until light a fluffy.
5. Add eggs, one at a time, waiting about 30-45 seconds in between each one.
6. Add pumpkin puree and vanilla and mix until incorporated. Turn mixture down to low speed and slowly add the dry ingredients, beating only until smooth. Fold in walnuts and cranberries. Turn into pans.
7. If using crumb topping (I did not) add it now, before putting cakes in the oven (recipe below). Bake for 60-70 minutes or until a cake tester inserted in the middle comes out clean.
8. Cool in pan(s) for 15 minutes, then turn out onto rack.
9. When cool, drizzle with icing if you didn't use crumb topping.

For the Icing:

1. In a bowl, mix sugar and milk with a small spoon until desired consistency is reached. Add drops of milk to thin if needed. Drizzle over cakes and (if desired) sprinkle with chopped nuts.

For the Crumb Topping:

1. Mix this all together to make damp crumbs.

Pumpkin Bars with Fluffy Cream Cheese Frosting

By: [Jaclyn from Cooking Classy](#)



The only thing that can make moist and delicious cake-like pumpkin dessert bar recipes better is an incredible icing on top. Lucky for us that's exactly the selling point of this recipe for Pumpkin Bars with Fluffy Cream Cheese Frosting. You've never tasted anything quite as creamy and luscious as this icing and when paired with the fall pumpkin flavor you get a perfect dessert for the autumn season.

Yields: about 20 bars

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 cup light-brown sugar
- 3/4 cup granulated sugar
- 1/2 cup butter, melted and whisked
- 1/2 cup applesauce
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups canned pumpkin
- Cinnamon and whole or chopped pecans, for garnish (optional)

For the Cream Cheese Frosting:

- 1/3 cup butter, softened
- 6 ounces cream cheese, softened
- 1/2 teaspoons vanilla extract
- 3 cups powdered sugar



Instructions

1. Preheat oven to 350 degrees F.
2. In a mixing bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg and ginger, set aside.
3. In a separate large mixing bowl, using an electric hand mixer, blend together light-brown sugar, granulated sugar, melted butter and applesauce until well combined.
4. Add eggs and vanilla extract and mix until well blended, then add pumpkin and mix until well blended. Add dry mixture and mix just until combine.
5. Pour and spread mixture evenly into a buttered 13 x 9 inch baking dish and bake in preheated oven about 35 - 38 minutes until toothpick inserted into center of cake comes out with a few moist crumbs attached.
6. Allow bars to cool completely (I covered the baking dish after 15 minutes of cooling to seal in moisture) then cut into bars and frost with Fluffy Cream Cheese Frosting (alternately you can frost bars first then cut into squares) and dust lightly with optional cinnamon and garnish with optional pecans.

For the Fluffy Cream Cheese:

1. In a large mixing bowl, using an electric hand mixer, whip together butter and cream cheese on medium speed until very light and fluffy, about 3 -4 minutes.
2. Mix in vanilla. Add powdered sugar and mix until well blended and smooth.

Pumpkin Cinnamon Rolls with Caramel Frosting

By: [Christy from the Girl Who Ate Everything](#)



It doesn't get any better than this. Pumpkin cinnamon rolls are topped with a delicious homemade caramel frosting. Not only do they taste and look delicious, but they also make your house smell like a fresh bakery. Enjoy with a cup of coffee or a warm cup of tea and treat yourself to this wonderful recipe. You're going to love every bite.

Ingredients

- 1/3 cup milk
- 2 tablespoons butter
- 1/2 cup canned pumpkin
- 2 tablespoons sugar
- 1/4 teaspoon nutmeg
- 1 tablespoon pumpkin pie spice
- 1/2 teaspoon salt
- 1 egg, beaten
- 1 (1/4 ounce) package dry yeast
- 2 cups bread flour (you can use regular all purpose flour but bread flour makes them lighter)
- 1/2 cup brown sugar, packed
- 2 teaspoons ground cinnamon
- 2 tablespoons melted butter

For the Caramel Frosting:

- 1/4 cup butter
- 1/2 cup brown sugar, packed
- 2 tablespoons milk
- 1/4 teaspoon vanilla
- 1/4 teaspoon pumpkin pie spice
- 1 dash salt
- 3/4 cup sifted confectioners' sugar



Instructions

1. In small saucepan, heat milk and 2 tablespoons butter just until warm and butter is almost melted, stirring constantly.
2. In large mixer bowl, combine pumpkin, sugar, nutmeg, pumpkin pie spice, and salt. Add milk mixture and beat with electric mixer until well mixed. Beat in egg and yeast.
3. Add half of the flour to pumpkin mixture. Beat mixture on low speed 5 minutes, scraping sides of bowl frequently.
4. Add remaining flour and mix thoroughly (dough will be very soft). Turn into lightly greased bowl, then grease surface of dough lightly.
5. Cover and let rise in warm place until doubled, about 1 hour. Punch dough down.
6. Spray a surface with cooking spray or turn onto floured surface. Knead a few turns to form smooth dough, sprinkling with enough additional flour to make dough easy enough to handle. Roll dough into 12x10 inch rectangle.
7. In small bowl, combine brown sugar and cinnamon. Brush surface of dough with melted butter. Sprinkle with brown sugar mixture.
8. Beginning with long side of dough, roll up jellyroll style. Pinch seam to seal. With sharp knife, cut roll into twelve 1- inch slices.
9. Place rolls, cut side up, in greased 11X17 inch baking pan. Cover and let rise until nearly doubled, 30 to 45 minutes.
10. Bake rolls at 350 degrees about 15-20 minutes or until golden. Remove from pan to waxed paper-lined wire rack. Cool 10 to 15 minutes. Drizzle with Caramel frosting. Makes 12 rolls.

For the Caramel Frosting:

1. In small saucepan, heat butter until melted. Stir in brown sugar and milk.
2. Stir in brown sugar and milk. Cook over medium low heat 1 minute.



3. Transfer to small mixer bowl and cool mixture. Stir in vanilla, pumpkin pie spice, salt, and confectioners' sugar. Beat with electric mixer until well blended. If necessary, add more confectioners' sugar for desired consistency.

Pumpkin Scones with Caramel Sauce

By: [Sherron Watson from Simply Gourmet](#)



Invite your friends to come over and enjoy these gooey treats that will have them eating one after the other. Made with a homemade caramel sauce that is beyond awesome, they may become your new guilty pleasure. Enjoy them for breakfast or dessert or whenever you need a pick-me-up to get you through the rest of the day.

Ingredients

- 2 cup of Almond Meal. I buy mine at Whole Foods.
- 1/3 cup of White Rice Flour
- 1/2 cup of Potato Starch
- 1 tsp. Xanthan Gum
- 1/2 cup of sugar
- 2 ½ teaspoons baking powder
- 3/4 teaspoons salt
- 2 tablespoons of ground cinnamon
- 2 tablespoons of ground ginger
- 1 stick of cold butter, cut into slices
- 1/4 cup of milk
- 1 egg
- 1 cup of pumpkin puree. Do not use the pie filling.
- 2 tablespoons vanilla extract

For the Caramel Glaze:

- 1 stick of unsalted butter (I only had salted today and it tasted great.)
- 1/2 cup firmly packed dark brown sugar
- 1/8 teaspoon salt
- 1/2 cup of whipping cream



Instructions

1. Preheat oven to 425 degrees F.
2. Combine in a large bowl: almond meal, white rice flour, potato flour, xanthan gum, baking powder, sugar, salt, cinnamon and ginger. Use a whisk to blend the dry ingredients together.
3. I used cold butter, cut into 1/4 inch slices. Add this to the dry mix and using a pastry cutter, cut the butter in. The dry mix with the butter should look like breadcrumbs.
4. In the middle of the dry/butter ingredients, create a well. Add the pumpkin, egg, almond milk and vanilla.
5. Using a spoon, gently combine the wet and dry. Do not over blend or beat. Let rest 15 minutes.
6. Use a spoon to drop the batter on cookie sheet. The thinner you smooth "the drop" the thinner your scone will be.
7. Bake Scones for 15 to 20 minutes
8. Remove the scones to a wire rack to cool. They should cool for 20-30 minutes before adding the caramel sauce to the top.

For the Caramel Sauce:

1. In a small sauce pan, add the butter, brown sugar and salt. Your stove top heat should be set to medium. As soon as you see your first bubble, do not boil, remove from heat and add cream. Return to heat and stir for 2-3 minutes until thickened.
2. Sauce will become thick as it cools, but this makes the scone easier to dip into the sauce.
3. When the scones are cool, use a spoon and drizzle the sauce over each scone. The sauce does run over at first, but does set and then they can be removed to a plate.

Maple Glazed Pumpkin Cookies

By: [Laura from Real Mom Kitchen](#)



How about a little pumpkin in your cookies? These super soft cookies are a great treat for the Fall season. And to make them even better, they are topped with a delicious maple glaze that complements the sweet and spice filled cookie. Make Maple Glazed Pumpkin Cookies for your family and they'll be gone before you even know it.

Yields: about 36 cookies

Ingredients

- 2½ cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ½ teaspoon salt
- ½ cup butter (softened)
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup canned pumpkin puree
- 1½ cups sugar

For the Maple Glaze:

- 2 cups confectioners sugar
- 3 tablespoons milk
- 1 tablespoon butter (melted)
- ½ teaspoon maple flavoring



Instructions

1. Pre-heat the oven to 350 degrees F. In a bowl whisk together flour, baking soda, baking powder, cinnamon, nutmeg, cloves and salt. Set aside.
2. In another bowl, cream butter and sugar together with a mixer. Add pumpkin puree, egg and 1 teaspoon vanilla extract and beat until creamy.
3. Add the dry ingredients and combine just until blended. Drop spoonfuls of dough on a cookie sheet.
4. Bake cookies for 15-20 minutes until set. Do not overcook. Allow cookies to cool completely.
5. While cookies are cooling to make the glaze – Combine the glaze ingredients until well blended. Place glaze in a quart sized freezer bag and seal closed. Cut a small piece of the corner on the freezer bag and pipe glaze over the cookies. Makes 36 cookies.

Pumpkin Cake with Caramel Cider Sauce

By: [Tina from Mommy's Kitchen](#)



Fall-time is the perfect time to enjoy pumpkin recipes. It's also the season to enjoy desserts with cinnamon, nutmeg and ginger; the spices that warm the body up. Served with a cider caramel sauce on top, this may be a fall-time favorite that you'll anticipate every year.

Ingredients

- 1 1/2 cups all-purpose flour, sifted
- 1 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons cinnamon
- dash of nutmeg
- 3/4 cup oil
- 1 can (15 ounces) pumpkin
- 2 eggs

For the Caramel Cider Sauce:

- 1/2 cup brown sugar
- 1 tablespoon cornstarch
- 2/3 cup apple cider
- 2 tablespoons heavy cream
- 1 tablespoon butter

Instructions

1. Preheat oven to 325 degrees F.



2. Combine the flour, sugar, baking powder, soda, salt, cinnamon and nutmeg.
3. Add oil, pumpkin and eggs.
4. Whisk or use an electric mixer until blended. Pour into a greased 9x13 baking pan.
5. Bake at 325 degrees F for 30 minutes. Cool cake completely and top with the cider sauce before serving.

For the Caramel Cider Sauce:

1. In a saucepan, whisk brown sugar and cornstarch. Add cider and stir in the cream, butter and salt. Cook over med-hi heat, whisking constantly, until large bubbles form around the edge of the saucepan, about 3 minutes.
2. Reduce heat to low and allow to thicken, about 2 minutes. Top with vanilla ice cream if you want and drizzle sauce over it.

Slow Cooker Pumpkin Dump Cake

By: [Karen from 365 Days of Slow Cooking](#)



This quick and easy recipe is perfect when you want dessert, but don't want to spend a lot of time making it. All you have to do is put the ingredients in the slow cooker and wait. Made with cake mix, pumpkin puree and pumpkin spice, it will become one of your seasonal favorites. Enjoy!

Ingredients

- 1 cup white sugar
- 2 (15 oz) cans pumpkin puree
- 1 Tbsp pumpkin pie spice
- 1/2 tsp salt
- 1 (18.25 oz) white or yellow cake mix
- 1/2 cup butter
- Cinnamon

Instructions

1. In the bottom of a slow cooker (I used a 6 quart slow cooker) combine the sugar, pumpkin puree, pumpkin pie spice and salt. Stir.
2. In a separate bowl, combine the cake mix and the butter. Use a fork or a pastry blender to cut the butter into the cake mix until butter is pea sized and cake mix is crumbly. Sprinkle the cake mix on top of the pumpkin puree.



3. Sprinkle cinnamon on top of the cake mix.
4. Place a double layer of paper towels on top of your slow cooker. Place the lid over the paper towel and make sure it is secure. (The paper towels will prevent condensation from dripping onto the cake) Cover and cook on LOW for 3-4 hours or on HIGH for 90 minutes-2 hours.
5. Remove the lid and turn to warm. Let sit on warm for 20-30 minutes and then serve with vanilla ice cream (we served ours with pumpkin ice cream)

Mama's Pumpkin Parfaits

By: [Krista from Everyday Mom's Meals](#)



Dessert recipes with pumpkin typically come once a year, but after your first bite of Mama's Pumpkin Parfaits you may want to eat pumpkin recipes year round. Ready in minutes this simple recipe is sprinkled with cinnamon, ginger and cloves to give it that fall-time flavor that we love. With crushed up ginger snaps, it's as if you are eating pumpkin pie right out of a glass. You won't be able to put down the spoon.

Ingredients

- 1 can pureed pumpkin
- 1 large container Cool Whip
- 1 small box instant vanilla pudding mix--unprepared
- Gingersnap cookies, crushed (I found some called "Ginger Thins")
- 1/2 teaspoon ground cinnamon, plus extra for garnish
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg

Instructions

1. In a small bowl, combine cinnamon, ginger, cloves and nutmeg. This is pumpkin pie spice.
2. In a large bowl, combine pumpkin, pudding mix, 1 cup Cool Whip and pumpkin pie spice.



3. Mix well and chill for 1-2 hours. In large glasses, layer pumpkin, Cool Whip, and crushed cookies.
4. Repeat pumpkin and Cool Whip layers. Top with extra cinnamon and an extra whole cookie.

Nutty Pumpkin Pie Granola

By: [Mama J from A Little Bit Crunchy, A Little Bit Rock and Roll](#)



Whether sprinkled over yogurt or eaten on its own, this Nutty Pumpkin Pie Granola is a light, crunchy snack you're sure to love. Pumpkin and cinnamon are baked right into oats, pecans, and walnuts, making this easy granola recipe a delicious breakfast for fall, or any time of year!

Cooking Time: 1 hr

Ingredients

- 8 cups old-fashioned rolled oats
- 1 cup chopped nuts (pecans/walnuts)
- 1 cup (about 1/2 can) pumpkin puree
- 5 tablespoons packed brown sugar
- 5 tablespoons honey
- 3 tablespoons orange juice
- 3 tablespoons butter
- 1 teaspoon pumpkin pie spice (or cinnamon)

Instructions

1. Preheat the oven to 275 degrees F. Divide the oats and chopped nuts between two rimmed cookie sheet pans or jelly roll pans.



2. In a small sauce pan, melt the butter, orange juice, honey, brown sugar, pumpkin pie spice, and pumpkin puree together.

3. Pour this mixture between the two pans of oats and stir until the oats are evenly covered in the pumpkin mixture.

4. Bake the oats for 1 hour, stirring every 15 minutes. Remove from the oven and allow the oats to cool on the pans. The granola will continue to firm up as it cools.

5. Store in an airtight container.

Easy Pumpkin Pie Bars

By: [Lisa from Two Bears Farm](#)



Fall is the season of pumpkin recipes, and you'll love these pumpkin pie bars! They are perfect for Fall Bake sales and parties - and carry all of the original flavor of pumpkin pie. It's definitely one of the best dessert bar recipes.

Cooking Time: 40 min

Ingredients

- 3/4 cup flour
- 3/4 cup rolled oats
- 1/2 cup chopped pecans
- 1/2 cup melted butter
- 1 (3-ounce) box vanilla pudding mix (not instant)
- 1 cup coconut
- 1 1/2 teaspoons pumpkin pie spice
- 1 can (16-ounce) pumpkin
- 1/2 cup milk
- 3/5 cup sugar
- 2 eggs, beaten

Instructions

1. Preheat oven to 350 degrees F.
2. Mix first 5 ingredients together. Press firmly into a 9x13 inch baking pan.



3. Mix remaining ingredients together, blending well.
4. Pour pumpkin mixture over crust, spreading evenly.
5. Bake for 40 minutes, or until knife inserted in center comes out clean.
6. Cool and then refrigerate until chilled. Cut into bars.

Pumpkin Cupcakes with Chocolate Ganache and Spiced Cream Cheese Frosting

By: [Jaclyn from Cooking Classy](#)



Our mouths are watering by just looking at the picture. These delicious pumpkin cupcakes are a must-make seasonal recipe. Fluffy and moist, the cupcakes are smothered in a chocolate ganache and a spiced up cream cheese that complements the pumpkin flavor. Sprinkle on some pecans and you'll have yourself one of the bet cupcake recipes.

Yields: 24 cupcakes

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- ¾ cup vegetable oil
- 2/3 cup unsweetened applesauce
- 1 cup granulated sugar
- ¾ cup light brown sugar
- 2 teaspoons vanilla extract
- 3 large eggs
- 1 ¾ cups canned unsweetened pumpkin puree
- 1/3 cup low-fat buttermilk

For the Chocolate Ganache:

- 1 cup semi-sweet chocolate chips
- ½ cup heavy whipping cream
- ¾ cup chopped pecans, for topping

*For the Spiced Cream Cheese Frosting:*

- 8 ounces cream cheese, softened
- ½ cup unsalted butter, softened
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 4 cups powdered sugar
- ½ teaspoon cinnamon
- 1/8 teaspoon nutmeg

Instructions

- Preheat oven to 350 degrees F.
- In a large mixing bowl whisk together flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt, set aside.
- In a separate large mixing bowl, using an electric mixer, combine vegetable oil, applesauce, granulated sugar, brown sugar and vanilla. Add eggs and stir until combine.
- Stir in pumpkin puree and buttermilk and stir until well combined. Slowly add dry ingredients.
- Stir until no longer lumpy about 1 - 2 minutes.
- Pour about 1/4 cup mixture into buttered muffin cups or paper lined muffin cups and bake 20 - 23 minutes until toothpick inserted in center comes out clean.
- Let muffins cool 5 minutes in muffin tin. Remove to a wire rack and let cool 30 minutes.

For the Chocolate Ganache:

1. Place chocolate chips in a medium mixing bowl, set aside. In a small saucepan over medium heat, bring whipping cream just to a boil. Pour hot cream over chocolate chips and whisk until smooth.
2. Spoon 1 teaspoon ganache over each cooled cupcake and spread near edges, allow to cool. Meanwhile make spiced cream cheese frosting.

For the Spiced Cream Cheese Frosting:



1. In a large mixing bowl, with an electric mixer, whip together cream cheese and butter until fluffy.
2. Add vanilla, salt, powdered sugar, cinnamon and nutmeg and whip until smooth and fluffy.
3. Pipe cream cheese frosting over cooled chocolate ganache covered cupcakes and sprinkle cupcakes with chopped pecans.

Pumpkin Crunch

By: [Tina from Mommy's Kitchen](#)



A wonderful addition to your fall time desserts, Pumpkin Crunch tastes just like pumpkin pie, but without the crust. Made with cake mix, pumpkin, cinnamon and sugar, it's then topped with a homemade whipped cream. Switch it up at your next Thanksgiving dinner party and bring this delicious dessert casserole.

Ingredients

- 1 - 18.5 oz package yellow or butter cake mix
- 1 can (15 ounces) Solid Pack Pumpkin
- 1 can (12 ounces) Evaporated milk
- 3 eggs
- 1 3/4 cups sugar
- 1 1/2 teaspoons Cinnamon
- 1 cup Chopped Pecans
- 1 cup Melted Butter or Margarine

For the Whipped Cream Frosting:

- 1 (8 ounces) package softened cream cheese
- 1 cup heavy whipping cream
- 1/2 cup powdered sugar
- 1/2 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F. Grease bottom of a 9x13 inch pan.



2. Combine pumpkin, evaporated milk, eggs, sugar and cinnamon. Pour into pan.
3. Sprinkle dry cake mix evenly over pumpkin mixture. Top with pecans and drizzle melted butter over pecans.
4. Bake for 50-55 minutes or until golden brown.
5. Cool & Serve. Top with whipped topping.

For the Whipped Cream Frosting:

1. Prepare frosting while cake is cooling. In a large mixing bowl using a hand mixer, whip cream cheese until light.
2. Add in whipping cream and continue to whip until fully combined and thickening. Add powdered sugar and cinnamon and whip until smooth.
3. To Serve: Scoop out a slice of the pumpkin crunch and top with a dollop of the cream cheese frosting, or frost the entire pumpkin crunch with the frosting.

Thanksgiving Craft Projects – Home Décor

Autumn Blessings Frame

By: [Denise O'Connor for Craftwell](#)



Add some festive words to your Thanksgiving decorations this year. This autumn blessings frame, made with your handy eCraft electronic die cutting machine by [Craftwell](#), is a beautiful way to draw attention to the sole purpose of the fall harvest.

Materials

- Black Picture Frame
- Matte Photo Paper printed with Digital Paper
- Square 1
- eCraft (used a pressure of 2 1/2, blade cap on, tabs off to get the kiss cut on the Square 1)
- Adirondack Alcohol Inks in Butterscotch, Sunset Orange, Latte, Cranberry and Caramel, Gold Mixative and Alcohol Blending Solution on a felt pad with the Ink Blending Tool
- Two pine cones and 1 small pumpkin

Instructions

1. Select a digital paper that is a text background.
2. Print it out and add the saying on top of it using Century Gothic font.
3. Use Square 1 and locate the leaves on the eCraft Fundamentals 1 SD card. Cut out a few of each. We did a “kiss cut” on the Square 1 like you would do for vinyl.



4. Add a bunch of alcohol inks in various autumn colors onto a felt pad. Using your ink blending tool, dab the colors onto the leaves. Then go back and add some Gold Mixative and a little Alcohol Blending Solution to come up with the gorgeous colored leaves. It only takes a few minutes for them to dry.





5. If you want to make sure that the leaves don't get lost on the page, place the leaf down on your non-stick craft mat and gently ink the edges with Vintage Photo Distress Ink.
6. Remove it from the craft mat and place it on the digital paper.
7. Place the paper into a black picture frame and attach leaves, pine cones, and other decorations to the outside of the frame.



Autumn Harvest Basket

By: [Becky Thackston for Glue Dots](#)



Decorate for fall and Thanksgiving with this beautiful Autumn Harvest Basket from [Glue Dots](#). This would make lovely Thanksgiving table decor or you could bring it as a hostess gift when you go to your friends or family's house for the holiday.

Materials

- Basket
- Recollections Owl Be Falling in Love pumpkin patterned paper
- Recollections Owl Be Falling in Love spotted patterned paper
- Recollections Owl Be Falling in Love butternut patterned paper
- Recollections I Wanna Ride Ouch patterned paper
- Recollections Indian Summer Where the Buffalo Roam patterned paper
- Ribbon
- Glue Lines[®]
- Pop Up Glue Dots
- Prima Flowers
- Creatology Harvest Felt Stickers

Instructions



1. I began by measuring the width of the strips in the basket so that I could cut the patterned paper the same width. All pieces were then inked with cat eye Chestnut ink.
2. Using the Continuous Line Glue Dots , I cut strips the same width as the basket strips. Once the glue was in place then I carefully added the patterned paper to each strip. Any "hang over" pieces I cut with an xacto knife and stuffed the extra parts inside the trim of the basket.
3. Then I used the Continuous Line to go around the trim of the basket and added the ribbon.
4. Take the Pop Up Glue Dots and start adding flowers on the front and inside of the basket.
5. The scarecrow was made using a felt sticker and inserting a toothpick into the backing and then attached with a Pop Up Glue Dot to the basket.
6. I filled it full of my cinnamon pinecones and now the house smells all yummy!

Colorful Fall Wreath

By: [Carly J. Caise from Chic Steals](#)



Get ready for the fall season with this colorful fall wreath. Fall craft ideas are so much fun. This is an easy to beginner project that uses leafy garlands and floral wire. The best part about it is that it lasts forever, so once you make it for your autumn festivities this year you can use it again the next year as well as the year after that. It's a wreath that keeps on giving.

Materials

- Medium-sized wreath base (\$1)
- Floral wire (I had on hand, but I saw it at the dollar store as well)
- 3 leafy garlands (\$1 apiece - I chose a variety that had tiny pumpkins, acorns, berries, and wheat sheaves attached)
- Hot glue gun + gluesticks
- Wire-cutting pliers

Instructions

1. Cut a small piece of wire and thread it through the end of one of the leafy garlands. Twist it around the wreath base and twist the ends together, hiding the sharp ends inside the wreath.



2. Cut more pieces of wire and tie around the leafy garland in various places as you place it in a circle on top of your wreath base.
3. Continue in the same manner until you've layered all 3 leaf garlands atop one another, going round and round the wreath circle.
4. Use hot glue to glue down the leaves to hide any of the wire or stems that may show.

Harvest Cornucopia Tree

By: [Dondi Richardson for FloralCraft](#)



Use a variety of natural materials including feathers, wheat and pine cone to create a cornucopia collage covering a cone base. Decorate for the autumn harvest with this creative cornucopia tree from [FloraCraft](#). Make your house feel like a seasonable haven for fall lovers. Go the extra mile to make your home the perfect home to have Thanksgiving dinner.

Materials

- STYROFOAM™ Brand Foam: Cone: 24"
- Variety of Dried Naturals: Wheat, mini-Indian corn, leaves, pine cones, feathers, flowers
- Variety of Permanent Imitations: Grapes, sweet peas, asparagus, onions, potatoes, artichokes
- Floral Pins
- Low-Temp Glue Gun

Instructions

1. Starting at the top of the cone, begin gluing one of the items in a line down the cone, gradually spiraling to the bottom as shown.
2. Following this gradual spiral, repeat this step with the rest of the items on the cone, alternating them by color and texture to create an eye-catching conversation piece. Larger items should be



glued toward the base of the cone.

3. Fill in around the cone with smaller material to completely cover.
4. Place the collage tree on a tray to display or let stand alone.
5. Tip: Apply acrylic sealer to finished project to secure materials to the STYROFOAM for a longer lasting display.

Harvest Door Decor

By: [Shannon Staker for Shannon Makes Stuff](#)



The beauty of fall is fleeting, but it can easily be captured with outdoor decorations. For those who already have turkey on the mind, this Thanksgiving craft idea is easy and colorful.

Materials

- Wire
- 8 pre-made harvest sprigs from craft store

Instructions

1. Go to the craft store and grab yourself 8 harvest sprigs. They come wrapped together and cost around 99 cents.



2. Take two of them and lay them both the same direction.



3. Wrap wire around them. Add one more, and then wire on the fourth one. This side is done.



4. Repeat with the other four sprigs. Only this time, make it in the opposite direction.



5. Once you have 2 halves, hold them together in your hand.



6. You will cross the sticks in the back. Adjust any leaves or flowers in the front so it looks just right.



7. Once you have the two sides how you like, take wire and wrap around both sides in the center, as tight as you can.



8. Then turn to the front and adjust any items to hide the wire in the middle.



9. And, it's as easy as that! Find a place to hang and enjoy!



Thanksgiving Craft Projects – Table Decorations

Glitter Thanksgiving Napkins

By: [Amanda Formaro for FaveCrafts.com](https://www.favecrafts.com/author/amanda-formaro/)



These beautiful Glitter Thanksgiving Napkins from [Amanda Formaro](https://www.favecrafts.com/author/amanda-formaro/) will add a special look to your holiday tablescape. Made with glitter paint and some simple stencils, these simple handmade napkins will make your Thanksgiving spread look classy and elegant.

Materials

- 4 plain linen napkins
- Stencil daubers or brushes
- Fabric medium
- Spray bottle
- White vinegar
- Cotton cloth or rag
- Iron
- Martha Stewart Multi Surface Glitter Paint Colors:
 - Brownstone
 - Sugar Cube
 - Peridot
 - Fire Opal
 - Florentine Gold
 - Garnet

Instructions

1. Wash, dry and iron your napkins. Do NOT use fabric softener. Fabric softener (dryer sheet or liquid) can get into the fibers of your fabric and interfere with the paint adhesion process.

2. Mix your paint with fabric medium according to the directions on the fabric medium bottle.
3. Position stencil onto fabric in the corner of the napkin. You can use Painter's Tape to hold the stencil down if you prefer.



4. When stenciling, you do not want to load your dauber with too much paint. In fact, it's best to have some paper towel or craft rag nearby for blotting off the excess paint.
5. Apply the first layer over the stencil. If you don't seem to be getting enough glitter onto the project, use a plastic dish or paint pallet to dab off excess, some glitter will come off and remain on the pallet. You can "scrape" that glitter up with your dauber and add it to your project.





6. Carefully lift stencil and clean it off before using it again.
7. Create a multicolor affect by layering several different colors of paint onto one design. Use one color for the base and a brighter color around the edges for a bold look.
8. Allow paint to dry overnight.
9. The next day you will want to heat set your design. Set iron to appropriate temperature for the fabric your napkins are made from.
10. Place some undiluted white vinegar into a small spray bottle. Vinegar will help to preserve the color of your design. Hold a clean cotton rag or cloth over your sink and mist it with the vinegar. Do not saturate the cloth, just mist it, and do not spray your painted design directly. Place the damp side of the cloth over the painted design.



11. Press your iron (do not push the iron back and forth, just press down firmly but gently) over the damp cloth and painted design. Hold for 30 seconds. Repeat as needed to cover the entire design.
12. Wait 5-6 days before washing (hand washing is best).

Great Table Decor

By: [Colleen Mullaney](#)



Decorate your tables beautifully this Thanksgiving season. Fruits, berries and leaves are all you need this season for an amazing looking table accent. Colleen Mullaney, author of "It's 5 o'clock Somewhere and Faux Fabulous Florals" shows us how to make these accents.

Materials

- 1 stem yellow oak leaves
- 3 stems autumnal berries
- Floral wire
- Decorative tumbler
- Quick Water solution

Instructions

For the Center Piece:

1. Cut berry clusters and gather into a tight bunch.
2. Border berries with a collar of oak leaves, wrapping leaves around the bunch with the right sides facing outward. Adjust the leaves so that they are symmetrical and even. Wrap tightly and secure with floral wire.



3. Pour Quick Water solution in separate container and mix well. Pour into tumbler slowly and fill two-thirds full.
4. Place in a cool dry place to set, following manufacturer's instructions. Carefully place tussie-mussie in glass so it stands straight up.

For the Napkin Rings:

1. **Falling leaves:** Using a gold glitter pen, write your guests' names on mania tags. Attach a small cluster of leaves together with string. Thread string, with its cluster of leaves, through hole in tag and tie around napkin.
2. **Olives:** Glue small sprig of olives and leaves to grapevine ring, with the stems facing in one direction. Trim off excess stems and glue to grapevine ring. Place second sprig with stems facing opposite direction, clip stems and glue to secure. With brown grosgrain ribbon, tie center in a decorative knot to hide stems
3. **Berry cluster:** Form a small cluster of berries and tie together with floral wire. Tie cluster to grapevine ring with decorative piece of raffia string.
4. **Spider mum:** Cut flower from wire stem just below head. Glue onto small grapevine ring.

Fall Table Runner

By: [Katie for Sew Woodsy](#)



Make your table seasonal with a beautiful hand painted decorative table runner. Warm up and make your home feel a little cozier.

Materials:

- Drop Cloth, Scissors, Painters Tape, Parchment Paper
- Sewing Machine, White Thread
- Martha Stewart Crafts™ 2oz Multi-Surface Satin Acrylic Craft Paint – Carrot
- Martha Stewart Crafts™ 6oz Tintable Fabric Medium
- Martha Stewart Crafts™ Arabesque Laser-Cut Stencils
- Martha Stewart Crafts™ Roller Tops

Instructions:

1. First, lay down a long piece of parchment paper (or newspaper). You'll want something to protect the bottom surface of which you will be working on. My paint went through the drop cloth and if I had not lined my project with a protective piece of paper it would have ruined my counter top surface.
2. Iron the desired amount of drop cloth you'll need for the project, and then proceed to hem the table runner with a sewing machine. I used the end of my drop cloth so I only needed to hem one side. However, after painting the drop cloth I realized how uneven the existing hem on the drop cloth was. You might want to hem all four edges yourself.
3. Next, position your stencil where you want it to be. Secure it with a few pieces of painters tape. Now, prepare your paint mixture. You will want to mix 1 part medium to 2 parts paint. (Since my

paint was half way finished I mixed everything in the existing bottle; however, if your project won't require a full or half bottle of paint I suggest you mix it in one of the empty bottles that comes with the roller tops kit). Now, you can begin to carefully roll the paint on to the stencil.



4. After you finish painting a section carefully move the stencil to match the pattern and paint some more. Make sure you are covering the fabric generously with paint. *And, yes, I'm painting this project on our pool table! It was the longest possible space that I could use and spread out. If you don't have a pool table (or an extremely large table) you could always use the floor!
5. I wanted to end the pattern the same way I started it. You'll notice my stencil has overlapped one-third of the already painted fabric. That's totally ok. The goal is to end where you begin. I also want to note how much I love the new roller tops. This makes painting stencils 100 times easier—glides easily and distributes paint evenly.



6. Now, let your finished painted table runner rest for 24-hours.
7. After your painted table runner has rested (and dried) for 24-hours you can heat set the fabric paint. I had never heard of heat setting until I was introduced to these paints. What heat setting



does is make the paint permanent and washable. Using a piece of light weight fabric (like muslin as pictured) place it over the painted table runner. Place your iron (on high setting) on top of the muslin and keep on for 10-15 seconds. In fear of burning my projects I would keep the iron constantly moving; maintaining around 15 seconds on each area.

Pumpkin and Candle Centerpiece

By: [Rebekah Meier for Walnut Hollow](#)



Create a beautiful centerpiece for your autumn gathering or Thanksgiving with a diamond-cut pumpkin. The pumpkin becomes a stand for a glass-jar candle and floral ring. You can also place a light inside the pumpkin.

Materials:

- Walnut Hollow® #23906 Creative Versa-Tool™
- Walnut Hollow® #3523 8" Round Plate
- Craft Pumpkin
- Other Supplies: Flat Paint Brush, Floral Candle Wreath or Flowers and Floral Wire, Jar Candle, Pencil, Pliers, Pumpkin Light (optional), Satin Varnish, Wire Cutters

Instructions:

1. Before using the Creative Versa-Tool™, read all instructions and follow all safety precautions. Attach the Hot Knife Point to Creative Versa-Tool™ and tighten with pliers. Use tape to secure stand to hard surface. Place Creative Versa-Tool™ on stand. Plug into electric outlet, press switch "ON", and let heat 4 -5 minutes.
2. Using pencil, trace 7 – 3 ½" diamond shapes onto pumpkin, referring to picture for placement.



3. Using the Hot Knife Point, cut along traced lines. Also cut a 4 ½" hole at the top of the pumpkin, removing stem. Remove cut pumpkin scraps through hole. Remove Hot Knife Point with pliers.
4. Attach Tapered Point with pliers and create a dot design around each diamond shape by touching the Point onto the pumpkin. Remove Tapered Point with pliers.
5. Attach Circle Point with pliers and hot stamp design around the perimeter of the Round Plate. Unplug tool and allow to cool. When completely cool, remove the Point.
6. Apply one coat of varnish to plate. Let dry completely.
7. Turn pumpkin upside down so that the cut hole is resting on the plate. Place jar candle inside floral wreath and place onto the flat surface of pumpkin.
8. If desired, place a battery operated pumpkin light inside the pumpkin.

Elegant Leaf Plate

By: [I Love to Create](#)



Elegant holiday entertaining never seemed so easy. This elegant leaf plate, made with the eCraft electronic die cutting machine by [Craftwell](#), is etched with autumn leaves and would be a lovely addition to any Thanksgiving table.

Materials:

- Printable Adhesive Fabric
- eCraft Images from eCraft Central – Leaf 1 (SKU: 001-E104018), Leaf 2 (SKU: 001-E104019), Leaf 3 (SKU: 001-E104020)
- Glass Plate
- Amour Etch Cream

Instructions:

1. eCraft Settings: Pressure Setting – 2, Tab Density – 0, Tab Width – 0, Multi Cut – 0, Blade Cap – on
2. Open Software (SCAL 3) and add 7" x 7" Circle (or circle the diameter of your plate).



3. Add Leaf images, rotating and resizing to fit within your circle.
4. Place Adhesive Fabric on card stock stabilizer and cut images.
5. Remove cut Circle image, adhere to class plate.



6. Apply Etching Cream. Wait 15 minutes for cream to react, then rinse off and remove Fabric Adhesive.



Thanksgiving Craft Projects – Crafts for the Kitchen

Mom and Me Thanksgiving Aprons

By: [DecoArt](#)



What better way for a youngster to spend Thanksgiving but in the kitchen helping Mom? The matching aprons are a snap with fabric paint. Don't get grease on your holiday outfit and wear the appropriate kitchen apparel. It protects you from cooking splashes and it's cute. It doesn't get better than that.

Materials

DecoArt Products Required
SoSoft Fabric Acrylics:

- DSS41 - Burnt Sienna

SoSoft Dimensional Writers:

- DD102 - Cadmium Yellow
- DD104 - Festive Red
- DD115 - Black

Supplies:

- Foam plate
- Small round brush
- Paper towels
- Water
- 3/8" and 3/4" round foam pouncer brushes
- Natural canvas aprons, Loew-Cornell "Totally You" (APGN-3636, adult; KDAPN-3636)

Instructions

Preparation: Cover work surface with newspaper. Lay aprons flat on surface. Have wet paper



towels and soap ready to clean hands at sink.

Adult Apron:

1. Squeeze and spread Burnt Sienna onto foam plate. With fingers spread slightly, press hand flat into paint and then press hand flat onto apron bib area. If more solid handprint is needed, use small brush to lightly fill in hand shape.
2. Use 3/4" pouncer brush dipped in Burnt Sienna to stamp random dots over apron surface and around handprint. Repeat with Cadmium Yellow and Festive Red Writers. Allow to dry.
3. Use Cadmium Yellow to create small triangle for beak shape on turkey head; paint lines for legs and feet. Use Festive Red to paint small heart-shaped waddle under turkey head and to paint words below turkey.
4. Use Black Writer to paint dot eye on turkey and curved line for wing shape.

Child's Apron:

1. Repeat same instructions as above, but assist with stamping handprint and use smaller pouncer brush when stamping dots on apron.

Hanging Recipe Holder

By: [Debi Tullier for Craftwell](#)



Never again will you have to worry about losing that recipe card. Make this hanging recipe holder, using the eCraft electronic die cutting machine by [Craftwell](#), and holiday cooking is as easy as pie. These also make great gifts to give a teacher.

Materials

- Bias tape trim or ribbon to sew along the edges
- eCraft Pro Software
- Leaf SVG's
- Acrylic liquid ink
- Sewing Machine or fabric glue
- Jewelry wire
- Wire cutters

Instructions

1. Using either ready made bias tape, ribbon, or a strip of fabric, sew or staple the vinyl on the edge and glue the trip around the sides and bottom.



2. Select various leaf svg files to cut on your Cutting Machine.



3. Set the pressure at the lowest setting. Leave the cap on and use no tabs. Use a vegetable cutting sheet for your image stabilizer.
4. Paint leaves with some acrylic inks to achieve whatever effect your desire.





5. You can add some stability by double siding the leaves and adding a small wire to the inside once your leaves are dry.



6. Place the leaves along the sides of your holder.



7. Hot glue or stitch the leaves onto the recipe holder.

Paper Bag Turkey with Popcorn Stuffing

By: One Charming Party



This Paper Bag Turkey with Popcorn Stuffing from [One Charming Party](#) is a perfect draft for the kids table this Thanksgiving. It's a simple and easy Thanksgiving Day craft to keep the kids busy preparing their table while you prepare yours!

Materials:

- 3-4 bags of popcorn
- Large brown grocery bag
- 2 small brown lunch bags
- Hot glue gun
- Scissors
- White paper for the frills



Instructions:

1. For the frill, take a sheet of 8 1/2 x 11" white paper and cut it in half lengthwise. Fold the paper in half lengthwise and make small cuts with a pair of scissors on the folded half to create loops.
2. For the drumsticks, make one hand into a fist and stick it inside the lunch bag. With your other flat hand, press on the bag to mold and smash it down into a more rounded shape.
3. Fill the bag 2/3 of the way with popcorn.
4. Gather up the bottom of the bag and twist to keep it tight.

5. Hot glue the beginning of the length of frill and wrap it around the bottom, twisted part of the lunch bag. Then hot glue the end of the white paper frill to keep it in place.
6. For the main bag, do the same thing as the drumstick to make the corners rounded. It's best to use a plain brown bag, but if you can only find one with writing on the outside, you can carefully turn the bag inside out and it will be just fine.
7. Fill the bag up full with popcorn.
8. Fold the sides of the bag in and tuck the bottom edge under.
9. Hot glue the edge shut.
10. Hot glue the legs onto the sides of the "turkey." Easy Peasy.

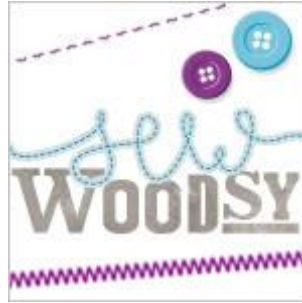


Note: If using buttered popcorn to fill the turkey, use parchment or wax paper to line the paper bag to avoid grease marks.

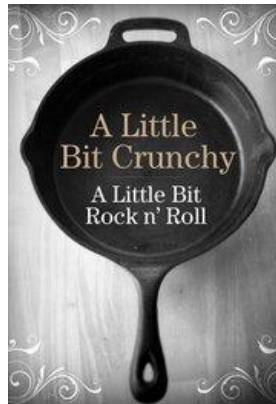
Special Thanks

The Following Contributors Made this eCookbook Possible





Cooking Classy
with a sprinkle of fancy



Amanda's
COOKIN'

Holiday How-To: Thanksgiving Crafts and Pumpkin Recipes

Free eCookbook from [RecipeLion](#) & [FaveCrafts](#)

Included in this eCookbook

Thanksgiving Crafts and Pumpkin Recipes, including:

- Pumpkin Cake with Caramel Cider Sauce
 - Easy Pumpkin Pie Bars
 - Autumn Harvest Basket
- Glitter Thanksgiving Napkins

and more!