

PUMPKIN HOLLOW SURPRISE

Ingredients

- 5 to 7-pound pie pumpkin
- 1 to 2 Tbsp oil
- 2/3 cup raisins, golden raisins, or currants
- 2/3 cup sweetened dried cranberries
- 4 apples, cored and chopped
- 2/3 cups chopped pecans or walnuts
- 1 tsp pumpkin pie spice
- 1/2 to 1 cup brown sugar, packed

Directions

1. Cut the top from the pumpkin; scoop out seeds. Place pumpkin on a baking sheet covered with aluminum foil. Rub oil lightly over the outside of the pumpkin and its lid; set aside.
2. In a large bowl, combine fruit and nuts. Add spice and brown sugar. Depending upon the size of your pumpkin, you may not need as much fruit, or you may need to add some extra fruit to fill it.
3. Spoon fruit mixture into the pumpkin; set the lid next to it. Bake at 325 degrees for about 30 to 45 minutes, until apples are tender.
4. Scoop out the baked pumpkin flesh and serve alongside the fruit mixture.