



Pumpkin Cream Cheese Roll-Ups

Serves 12

Ingredients:

- 9 cups Fresh Pumpkins , seeded, stemmed and cut into 3" chunks
- 1 1/3 cups Spiced Syrup (see Related Recipe)
- 1 1/2 cups Dried Cranberries
- 4 cups Pepitas
- 1 cup Spiced Syrup (see Related Recipe)
- 3/4 cup Granulated Sugar
- 24 oz. Cream Cheese
- 1/2 cup packed Brown Sugar
- 12 Mission® 10" Heat Pressed Flour Tortillas (10420)

Directions:

1. Place pumpkin in a stockpot. Add syrup and cook pumpkin over medium heat until soft, about one hour. When cool enough to handle, cut into cubes.
2. In a mixing bowl, toss pumpkin and cranberries. Set aside.
3. Mix pepitas, syrup and sugar. In a non-stick frying pan, add pepitas and cook on medium flame. Cook until moisture has evaporated and golden brown.
4. Spread the pepitas onto lightly oiled foil; allowing it to cool. Crumble when cool enough to handle.
5. Whip cream cheese and brown sugar in a mixer until light and fluffy. Fold in pumpkin mixture and pepitas. Spread mixture in center of warm tortillas. Roll up and cut into thirds.





Recipes

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Spiced Syrup

Serves 1

Ingredients:

36 oz. (6½ cups) Piloncillos (unrefined sugar, usually in the shape of a cone, that can be found in Mexican markets. Brown sugar can be substituted.)

1 piece Sugar Cane (8")

2 Cinnamon Sticks

16 oz. (2 cups) Water

12 Whole Cloves

1 small Nutmeg Pod, cut into quarters

.5 tsp. Allspice Berries

1 large Orange , quartered

Half a Lemon

4.75 oz. (1 cup) Dried Figs

7 oz. (1 cup) Granulated Sugar

Directions:

1. Place all ingredients in a large stockpot. Heat over medium heat and cook for one hour or until syrupy. Strain into a large metal bowl and set aside until ready to use.