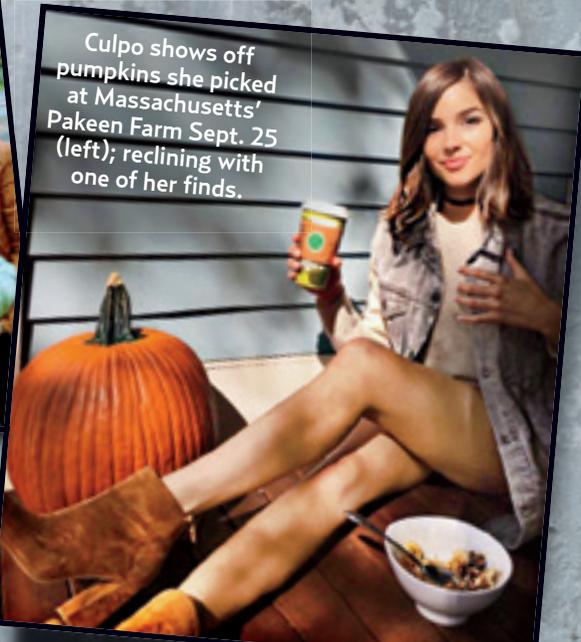


A PUMPKIN FESTIVAL!

Model **Olivia Culpo** goes giddy for “piles of leaves, hay rides” — and these tasty orange beauties. She shares three recipes with *Us*



Culpo shows off pumpkins she picked at Massachusetts' Pakeen Farm Sept. 25 (left); reclining with one of her finds.



Pumpkin & Bacon Pizza

SERVES 8

❖ The slightly time-consuming process of scooping out seeds is worth the payoff for this savory and sweet take on a Culpo favorite. At her childhood home in Rhode Island, says Olivia, 24, “my mom has a pizza pan that’s been in our family for four generations.”

- 1 medium sugar pumpkin, quartered, deseeded and wrapped in foil
- Salt and pepper
- 1 tbsp honey
- 1 lb whole-wheat pizza dough, at room temperature
- 2 tsp garlic powder
- 3 tbsp olive oil, divided
- 2 cups mozzarella cheese
- 1 cup bacon (about 6 oz), chopped into 1-inch pieces
- ½ cup ricotta cheese
- 1 cup arugula

- 1 Preheat oven to 375 degrees. Place the deseeded pumpkin quarters on a baking sheet and bake for 1 hour. Let cool.
- 2 Remove foil and pumpkin skin. Cut pumpkin into rough cubes. Season with salt and pepper to taste. Drizzle the honey on top.
- 3 Meanwhile, preheat the oven to 400 degrees. Roll out the whole-wheat pizza dough into a circle, and place it on the baking sheet. (Use a little flour on your hands and the sheet if the dough feels too sticky.) Season with salt and pepper to taste, as well as the garlic powder and 2 tbsp olive oil, spreading it

- evenly. Sprinkle mozzarella on the dough and bake for 10 to 15 minutes.
- 4 In a skillet on medium-low heat, cook the chopped bacon until fat has rendered and the bacon is just starting to crisp, about 7 to 8 minutes.
- 5 Remove pizza from oven and sprinkle with pumpkin cubes and bacon. Add dollops of the ricotta to pizza and bake for another 15 minutes.
- 6 Remove pizza from oven and add the arugula and salt and pepper to taste. Drizzle with the remaining 1 tbsp olive oil, plus more honey, over the finished pizza, if desired.





Chocolate Chip Pumpkin Oat Bars MAKES 16 SQUARES

❖ To satisfy her “major sweet tooth,” the 2012 Miss USA created a vegan and gluten-free “grab-and-go breakfast bar or dessert” with healthy swaps: applesauce and blended oats instead of sugar and flour, respectively.



Pumpkin Spice Caramel Mudslide

SERVES 2

❖ Inspired by Starbucks’ Pumpkin Spice Latte, this shake is “fall in a glass,” Culpo promises, adding that it’s best served — with or without ice cream — after dinner.

- 2 scoops coffee ice cream
- ¼ cup Baileys Pumpkin Spice
- 2 tbsp vanilla vodka
- 2 tbsp butterscotch schnapps
- ¾ cups half-and-half
- ¼ tsp pumpkin pie spice
- Caramel sauce, as desired
- Whipped cream, as desired

In a blender, blend the ice cream, Baileys Pumpkin Spice, vanilla vodka, butterscotch schnapps, half-and-half and pumpkin pie spice. Pour into a glass and serve as is, or top with caramel sauce and whipped cream to taste.

COURTESY OF OLIVIA CULPO/INSTAGRAM



The star (on Instagram Sept. 25) credits mom Susan “for teaching me how to cook.”

- Coconut oil or cooking spray
- 3 cups gluten-free oats
- 2 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 1¼ tsp cinnamon
- ⅛ tsp nutmeg
- 1 cup canned pumpkin
- ½ cup dark brown sugar
- 2 tsp pure vanilla extract
- ½ cup unsweetened applesauce
- ⅓ cup plus 2 tbsp vegan chocolate chips, divided

- 1 Preheat oven to 350 degrees. Spray a 9x9-inch baking pan with coconut oil or cooking spray.
- 2 Place the oats into a blender or food processor, and blend for 1 to 2 minutes until the consistency resembles flour. Add the baking powder, baking soda, salt, cinnamon and nutmeg; pulse to combine.
- 3 In a separate bowl, whisk together the pumpkin, brown sugar,

- vanilla and applesauce until smooth and creamy. Gradually add the oat flour until just combined. Fold in ⅓ cup of the vegan chocolate chips.
- 4 Pour the batter into the prepared pan and sprinkle the remaining chocolate chips on top. Bake for 15 to 20 minutes or until a knife inserted in the middle comes out clean. Cool on a wire rack for 10 minutes. Cut into 16 squares.