WE DELIVER GROCERIES

Roasting Pumpkin Seeds



How to Roast Pumpkin Seeds

Ingredients:

- 1 1/2 cups raw whole pumpkin seeds
- 2 teaspoons butter, melted
- 1 pinch salt

Directions:

- 1. Preheat oven to 300 degrees F (150 degrees C).
- 2. Toss seeds in a bowl with the melted butter and salt. Spread the seeds in a single layer on a baking sheet and bake for about 45 minutes or until golden brown; stir occasionally.

Spicy Roated Pumpkin Seeeds

Ingredients:

- 3 cups pumpkin seeds
- 1/2 cup butter, melted
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1 tablespoon seasoned salt

Directions:

- 1. Preheat the oven to 300 degrees F (150 degrees C).
- 2. In a medium bowl, mix together the pumpkin seeds, butter, garlic powder, salt and seasoned salt until the pumpkin seeds are evenly coated. Spread in an even layer on a cookie sheet.
- 3. Bake for 1 hour and 15 minutes, stirring every 10 to 15 minutes until toasted. Cool completely on the baking sheet, then transfer to a serving dish.

Cinnasweet Pumpkin Seeds

Ingredients

- · 4 cups pumpkin seeds, rinsed and dried
- 1/2 cup margarine, melted
- · 2 tablespoons brown sugar
- · 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 cup white sugar, divided

Directions

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. Combine the pumpkin seeds, margarine, brown sugar, cinnamon, and salt in a bowl; stir to coat the seeds. Spread the seeds in a single layer in a 10x15 inch jelly roll pan.
- 3. Bake in the preheated oven for 15 minutes; stir and return to oven for 15 minutes more; remove from oven and sprinkle 2 tablespoons sugar over the seeds; stir to coat. Return to oven and bake another 15 minutes before removing again to sprinkle with remaining sugar and stirring. Bake another 15 minutes. Allow to cool before serving. Store leftover seeds in an airtight container.





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