

Tante Marie's Cooking School



Tante Marie's Stuffed Baby Pumpkins

Ingredients

4 baby pumpkins
8 oz. fresh Mascarpone
salt and pepper
breadcrumbs

Instructions

Cut off the top of each pumpkin and lay them on a lightly oiled baking pan. Sprinkle the insides with salt and pepper and fill with Mascarpone. You can layer with toasted breadcrumbs if desired. Bake in a preheated 325 degree oven for 1 hour, or until the pumpkins are tender when pierced with a fork.

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