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Pumpkin Custard Squares. Phil

1- 19 oz pkg yellow cake mix (or carrot, (510 grams) ^{cherry} chip $\frac{1}{2}$ cup margarine softened

3 eggs

1- 28 oz can pumpkin

 $\frac{3}{4}$ cup milk $\frac{1}{2}$ tsp each allspice, cloves & ginger $\frac{1}{2}$ tsp salt1 tsp cinnamon $\frac{1}{2}$ + $\frac{1}{2}$ in topping $\frac{1}{4}$ tsp nutmeg $\frac{1}{2}$ cup br. sugar packed ($\frac{1}{4}$ + $\frac{1}{4}$) $\frac{1}{4}$ cup marg. softened

1 cup chopped pecans or walnuts

1 cup whipping cream

1 tsp vanilla

1 tsp grated orange peel

2 tsp sugar

 $\frac{1}{2}$ tsp cinnamon

Empty cake mix in a bowl. Cut in $\frac{1}{2}$ cup marg. until mixture forms moist even crumbs.

Reserve 1 cup of mixture for topping. To remaining crumb mixture add one of the three eggs. Spoon into 9×13 " pan. Bake for 10 mins. until puffy - set aside. 350°

Beat 2 eggs until foamy. Beat in pumpkin & milk. Stir in spices. & $\frac{1}{4}$ cup br. sugar. Pour over baked cake layer.

Combine 1 cup crumb mix with $\frac{1}{2}$ tea cinnamon & $\frac{1}{4}$ cup brown sugar. Add $\frac{1}{4}$ cup marg. & stir. Stir in nuts. Drop by spoonful to form an even layer of crumbs on top of pumpkin or put dab on top. if won't spread. Bake 350° until custard sets - 35 mins or longer. Let cool. Before serving top ~~is~~ with spiced cream & spices. & nuts.

Spiced Whipped Cream - Beat cream until soft peaks. Add vanilla, cinnamon, orange peel & sugar.

Series 12-15