

Pumpkin pie square

Crust:

250 ml (1 cup) flour
125 ml (1/2 cup) rolled oats
125 ml (1/2 cup) brown sugar
125 ml (1/2 cup) butter

Filling:

500 ml (2 cups) pumpkin
1 385-ml can evaporated milk
2 eggs
180 ml (3/4 cup) white sugar
2 ml (1/2 tsp) salt
5 ml (1 tsp) cinnamon
1 ml (1/4 tsp) cloves
2 ml (1/2 tsp) ginger

Topping:

125 ml (1/2 cup) chopped pecans
125 ml (1/2 cup) brown sugar
30 ml (2 tbsp) butter

Crust: Combine flour, oats and brown sugar. Cut in butter. Mix until crumbly.

Press into ungreased 3-l (13x9-inch) pan. Bake in 180 C (350 F) oven for 15 minutes.

Filling: Blend together pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, cloves and ginger. Pour over crust.

Return pan to oven and bake for 20 minutes.

Topping: Combine topping ingredients. Mix well. Sprinkle over pumpkin filling (after it has baked for the 20 minutes).

Return to oven and continue baking for an additional 20 minutes.

Cool in pan. Cut into 5-cm (2-inch) squares.

Yield: 24 squares.

Taste-tester notes: *The delicious flavour of pumpkin pie without the bother of preparing a crust. After the topping was sprinkled on, I found the filling required 25 more minutes (not 20) baking time. Serve this winning recipe with whipped cream for a real treat.*

Pumpkin loaf

750 ml (3 cups) flour
5 ml (1 tsp) salt
1 ml (1/4 tsp) cloves
25 ml (5 tsp) baking powder
5 ml (1 tsp) cinnamon
375 ml (1 1/2 cups) sugar
125 ml (1/2 cup) shortening
3 eggs
310 ml (1 1/4 cup) pumpkin
125 ml milk

Sift flour, measure and add salt, cloves, baking powder and cinnamon in bowl.

In another bowl, cream shortening. Add sugar. Add eggs, and beat well. Add pumpkin and mix thoroughly. Add dry ingredients alternately with milk.

Bake in greased and lightly floured loaf pans for 50 to 60 minutes in 180 C (350 F) oven.

Yield: 2 loaves.

Taste-tester notes: *This is a light and fluffy pumpkin bread owing to the shortening. If desired, use 2 1/2 tsp (12 ml) pumpkin pie spice in place of cinnamon and cloves, or simply double the amount of cinnamon and cloves, for a spicier cake. Fold in 125 ml (1/2 cup) of chopped walnuts or raisins just before pouring batter into loaf pans if desired.*