



Pumpkin Pie Squares

Ingredients:

Crust:

- 1 cup all-purpose flour
- 1/2 cup quick oatmeal
- 1/2 cup brown sugar
- 1/2 cup butter, room temperature

Filling:

- 2 eggs
- 1 can pumpkin (2 cups)
- 1 can evaporated milk
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

Topping:

- 1/2 cup brown sugar
- 1/2 cup chopped pecans
- 1-1/2 tablespoons butter, room temperature

Directions:

Crust:

1. Wash hands with soap and water.
2. Preheat oven to 350° F.
3. In a medium mixing bowl, mix flour, oatmeal, brown sugar, and butter until crumbly. Press lightly into an ungreased 9 x 13-inch baking pan. Bake 15-20 minutes or until light golden brown. Remove from the oven.

Filling:

1. Crack eggs into a small bowl; pour into a large mixing bowl. Wash hands with soap and water.
2. Add pumpkin, milk, sugar, salt, cinnamon, and cloves to the eggs. Mix until thoroughly combined; pour over the crust and bake for 25 minutes. Remove from the oven.

Topping:

1. Combine brown sugar, pecans, and butter; sprinkle over the filling and bake another 15 minutes. Chill before serving. **Yield:** 18 bars.