

Pumpkin Pie Squares

1/2 cup Butter, softened

1/2 cup Brown Sugar

1 cup Flour

1/2 cup Rolled Oats

2 Eggs

3/4 cup White or Brown Sugar

1 3/4 cups Pumpkin Purée, drained as much as possible

1 1/4 cups Evaporated Milk (1 1/2 cups if using canned pumpkin)

1/2 teaspoon Salt

2 teaspoons Cinnamon

1/2 teaspoon Ginger

1/4 teaspoon Cloves

3/4 teaspoon Nutmeg

Cream the butter and sugar, mix in the flour and then add in the oats.

Press into a greased 9 by 13 pan, and bake for 15 minutes at 350F/180C.

Beat the eggs and sugar.

Stir in the pumpkin and milk.

Add in the last 5 ingredients and stir together.

Pour over the baked crust.

Bake for 20-40 minutes more, until set.

Cool before cutting.