



Category (Custard)

Pumpkin Custard Crumble

Submitted by (Kathy Worrell)

<p><u>Recipe</u></p> <p>1 can (15 Oz.) Pureed Pumpkin 1 can 12 Oz. Evaporated Milk 3 whole Eggs 1-½ cup Sugar, Divided 1 teaspoon Cinnamon ½ teaspoons Ginger ¼ teaspoons Ground Cloves c teaspoons Nutmeg 1 box(es) (about 18 Oz.) Yellow Cake Mix ½ cups Brown Sugar 1 stick Butter, Melted</p> <p>Preparation Instructions:</p> <p>In a large bowl combine eggs, pumpkin, evaporated milk, 1 cup of sugar, and spices. Whisk together and pour into a greased 9x13 baking dish. In a separate bowl, combine cake mix, brown sugar and remaining 1/2 cup white sugar. Add melted butter and mix together until it becomes crumbly. Sprinkle generously all over the top of the pumpkin mixture. Bake at 350 degrees for 45 minutes, making sure the top is nice and brown and crisp. Eat with ice cream or just a dab of whipped cream on top.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>