

Sue's Pumpkin Pie Bars

1 Cup Flour
1/2 Cup Oatmeal
1/2 Cup Butter
1/2 Cup Brown Sugar
1/4 Tsp. Cloves
1/2 Tsp. Ginger

2 Cups Pumpkin
1 Can Evaporated Milk
2 Eggs
3/4 Cup Sugar
3/4 Tsp. Salt
1 Tsp. Cinnamon

Crust: Mix flour, oatmeal, butter and sugar till crumbly. Press into an ungreased 9 X 13-inch pan. Bake at 350 for 15 minutes. **Filling:** Mix together remaining ingredients. Pour over baked crust. Bake 30-40 minutes, until knife inserted in center comes out clean. Serve with ice cream or whipped cream

Pumpkin Pie Recipe

2 cups Raw Ground Pumpkin (peel pumpkin before grinding), 1/2 cup Milk, 2 Eggs
Mix milk and eggs together, then add to ground pumpkin...

1 Tsp. Flour
1 Tsp. Vanilla
1 Cup Sugar -part brown
1 Tsp. Cinnamon

Dash of Cloves and Salt
1 Tsp. Nutmeg
1 Tsp. Ginger

Mix well the above ingredients with the pumpkin mixture and put into unbaked pie shell. Bake at 425 degrees for 15 minutes, then for 30 minutes longer at 375 degrees F

Pumpkin Bread (fresh pumpkin)

2 C fresh cooked pumpkin

3 ½ C flour

2 tsp Soda

3 C Sugar

4 eggs (beaten)

1 C oil

1 ½ tsp salt

2 tsp cinnamon

2 tsp nutmeg

½ tsp allspice

1 C pecans or walnuts

½ C water

Mix dry ingredients: flour, soda & sugar. Set aside. Mix Pumpkin, eggs, oil, spices & water. Blend together then add to dry ingredients. Stir gently till mixed. Add chopped nuts. Pour into greased and floured bread pans. Makes 2 large loafs or 4 mini loafs and 1 regular. Bake at 350 degrees for approx. 1 hour (shorter for mini loafs, longer for large loafs)