

Sue's Pumpkin Pie Bars

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| 1 Cup Flour | 2 Cups Pumpkin |
| 1/2 Cup Oatmeal | 1 Can Evaporated Milk |
| 1/2 Cup Butter | 2 Eggs |
| 1/2 Cup Brown Sugar | 3/4 Cup Sugar |
| 1/4 Tsp. Cloves | 3/4 Tsp. Salt |
| 1/2 Tsp. Ginger | 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...

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| 1 Tsp. Flour | Dash of Cloves and Salt |
| 1 Tsp. Vanilla | 1 Tsp. Nutmeg |
| 1 Cup Sugar -part brown | 1 Tsp. Ginger |
| 1 Tsp. Cinnamon | |

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.

Pie may be topped or edged with:

1/4 cup Brown Sugar
1/4 cup Melted Butter
1/2 cup Pecans

Mix brown sugar and pecan. Add melted butter to mixture. Bake pie for 40 minutes as directed above. Then use pecan mixture as topping or edge and bake for approximately 10 minutes more.