

Pumpkin Pecan Pie Squares

1st Layer:

- 1 cup all purpose flour
- ½ cup old fashioned or instant oats
- ½ cup packed brown sugar
- ½ cup butter or margarine, softened

2nd Layer:

- ¾ cup granulated sugar
- 1 can (15 oz) Pure Pumpkin
- 1 can (12 fl oz) evaporated milk
- 2 large eggs
- 2 ½ teaspoon pumpkin pie spice

Directions:

Preheat oven to 350 degrees. Combine Layer 1 ingredients. Beat at low speed for 1 to 2 minutes. Press on Bottom of ungreased 13 x 9 inch baking pan. Bake for 15 minutes. Combine Layer 2 ingredients in a large mixing bowl. Beat at medium speed for 1 to 2 minutes; pour over crust (layer one). Bake for 20 minutes. Combine top layer ingredients in a small mixing bowl. Sprinkle over filling (layer two). Continue baking for 15 to 25 minutes or until knife or toothpick inserted into center comes out clean.

Cool Completely. Top with whipped cream. Enjoy!!

Recipe Courtesy of McLeod Farms, www.macspride.com.