

Pumpkin Dessert

Ingredients:

- ½ c. brown sugar
- ½ c. white sugar
- 4 eggs
- 1 15-oz. can plain pumpkin
- 1 cup (8 oz) evaporated skim milk
- ¼ tsp. salt
- ¼ tsp. cloves
- ¼ tsp. nutmeg
- 1 tsp. cinnamon
- ¼ tsp. ginger

Directions:

- Preheat oven to 350 F. Mix the sugars in a bowl. Add eggs one at a time; beat after each one. Add remaining ingredients and mix well. Pour into 9- x 13-inch pan. Bake for 25 to 30 minutes or until a toothpick comes out clean.
- Refrigerate after serving.

Makes 12 servings. Per serving: 110 calories, 2 grams fat, 19 grams carbohydrate and 1 gram fiber.

NDSU
Extension Service
North Dakota State University