

## Ginger Pumpkin Bar

Yield: 13x9 pan

### **Filling Ingredients:**

1	cup	Firmly packed brown sugar
1/4	cup	Granulated sugar
1	(29-oz.) can	Pumpkin
1	(12-oz.) can	Evaporated milk
5	each	Large eggs
2	t.	Ground cinnamon
1/2	t.	Ground ginger
1/2	t.	Ground cloves

### **Topping Ingredients:**

3/4	cup	All-purpose flour
1/2	cup	Firmly packed brown sugar
1/4	cup	Unsalted Butter, cold
1/2	cup	Pecans, chopped

### **Garnish Ingredients:**

Heavy Whipping Cream, whipped, sweetened, if desired

Ground cinnamon, if desired

### **Method:**

1. Heat oven to 350°F. Combine all filling ingredients in large bowl. Beat at medium speed, scraping bowl often, until smooth.
2. Pour into greased 13x9-inch baking pan.
3. Bake for 25 to 30 minutes or until partially set.
4. Meanwhile, combine 3/4 cup flour and 1/2 cup brown sugar in small bowl; cut in butter with pastry blender or fork until mixture resembles coarse crumbs. Stir in pecans.
5. Sprinkle topping over hot, partially baked pumpkin filling. Continue baking for 15 to 20 minutes or until the knife inserted in center comes out clean.
6. Cool for 30 minutes. Refrigerate until cooled completely (1 1/2 hours).