



Pumpkin Pudding

Catharine's Recipes

Ingredients You'll Need:

- 1 15 ounce can of solid pack pumpkin
- 1 12 fluid ounce can of evaporated milk
- 3/4 cup of white sugar
- 1/2 cup of biscuit/baking mix
- 2 eggs, beaten
- 2 tablespoons of butter or margarine, melted
- 2 1/2 teaspoons of pumpkin pie spice
- 2 teaspoons of vanilla extract
- Whipped Topping (optional)

Directions:

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray. Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees. Serve in bowls with whipped topping if desired.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Standing in the Light

1.