

Pumpkin Spice Dessert

Baked by Linda Kelley

1 cup Bisquick
½ cup quick cooking oats
½ cup packed brown sugar
¼ cup firm margarine or butter
1 can (15-16 oz) pumpkin
1 can (12-13 oz) evaporated milk
2 eggs
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ground ginger

Topping

½ cup chopped pecans
½ cup packed brown sugar
2 Tablespoons firm margarine or butter

Heat oven to 350 degrees

Mix Bisquick, oats, ½ cup brown sugar, ¼ cup margarine until crumbly. Press into "13X9X2" pan. Bake 10 mins; cool slightly.

Beat pumpkin, milk, eggs, sugar, salt, and spices. Pour over baked layer. Bake 20 minutes.

Mix pecans, ½ cup brown sugar and 2 T marg until crumbly; sprinkle over filling. Bake until set, 15-22 minutes. Cool.

Serve with whipped topping, if desired.