



Baked Pumpkin Pudding

You can use pureed or canned pumpkin to make this baked pumpkin pudding.

Ingredients

Pumpkin base: 2 cups pureed or canned pumpkin 1/2 cup sugar 1/4 cup chopped nuts 1 T. raisins

Roux:
2 T. butter or margarine 2 T. flour 1 1/2 cups milk

Flavoring:
1/2 cup sugar 1 tsp. cinnamon 1/4 tsp. salt 1/4 tsp. vanilla

Preparation

Combine ingredients for pumpkin base in large bowl. Melt 2 tablespoons margarine or butter in heavy saucepan. Stir in and brown — taking care not to burn — 2 tablespoons flour. Slowly add 1 1/2 cups milk, stirring, and cooking slowly until thickened. Combine flavoring ingredients and add to roux. Stir half the flavored roux into pumpkin mixture, blending well.

Pour into 1 1/2-quart buttered casserole pan; pour remaining roux over top. Sprinkle with 1/4 cup chopped nuts and 1 tablespoon more raisins. Bake at 350 degrees F. 40 minutes. Serve warm or cold. Serves six to eight.