

TOFFEE PUMPKIN SQUARES

1 CUP SIFTED FLOUR
1/2 CUP QUICK OATS
1/2 CUP LIGHT BROWN SUGAR
1/2 CUP BUTTER
1 (1 POUND) CAN PUMPKIN
1 (13 OUNCE) CAN EVAPORATED MILK
1/2 TEASPOON SALT
2 EGGS
3/4 CUP GRANULATED SUGAR
1/4 TEASPOON GROUND CLOVES
1/2 TEASPOON GROUND GINGER
1 TEASPOON CINNAMON
1/2 CUP CHOPPED PECANS
1/2 CUP LIGHT BROWN SUGAR
2 TABLESPOONS MELTED BUTTER

In mixing bowl, combine flour, oats, brown sugar and $\frac{1}{2}$ cup butter and mix until crumbly. Press mixture into an ungreased 13 x 9 x 2-inch pan and bake at 350 degrees F for 15 minutes.

In separate bowl, mix pumpkin, evaporated milk, eggs, sugar, salt, cloves, ginger & cinnamon. Beat well and pour into crust. Bake for another 20 minutes at 350 degrees F.

In another bowl, stir pecans, brown sugar and melted butter until pecans are well coated. Sprinkle over pumpkin filling. Return to oven and bake for approx. 15 to 20 minutes. Allow to cool before cutting into squares.

