



RECIPE: **Pumpkin Pudding** (makes 8 servings)

Here's a delicious and easy-to-make recipe that's perfect for your Thanksgiving gathering or even a festive autumn meal. Serve it as a sweet side dish or as a stand-alone dessert. May your celebration with loved ones be that much warmer and more special. Enjoy!

Ingredients:

- **3/4 cup** granulated sugar
- **1 teaspoon** ground cinnamon
- **1/2 teaspoon** ground ginger
- **1/2 teaspoon** kosher salt
- **1/4 teaspoon** ground cloves
- **2** large eggs
- **1 (15-ounce) can** pumpkin purée
- **(12-ounce) can** evaporated milk
- Whipped cream (optional)

Directions:

1. Heat the oven to 350°F.
2. In a small bowl, mix the sugar, cinnamon, ginger, salt, and cloves.
3. In a large bowl, beat the eggs to blend. Stir in the pumpkin purée and sugar-spice mixture. Gradually stir in the evaporated milk.
4. Pour into glass or ceramic baking dish. (It's best not to exceed a depth of about 1½ inches.)
5. Bake for approximately 35-45 minutes. Total time in the oven will vary depending on the size and type of baking dish, so be sure to check in regular intervals. Bake until a knife inserted near the center comes out clean.
6. Let cool on wire rack, then refrigerate overnight, until ready to serve. Serve with the whipped cream, if desired. Enjoy!

