

PUMPKIN COBBLER YOU SHOULD TRY THIS IT IS AMAZING

CRUST

1 STICK BUTTER

1 CUP FLOUR

1 CUP SUGAR

4 TSP BAKING POWDER

½ TSP SALT

1 CUP CANNED MILK

4 TSP VANILLA

FILLING

2 EGGS

1 CUP EVAP MILK

3 CUPS(29 OZ CAN PUMPKIN)

1 CUP WHITE SUGAR

½ CUP BROWN SUGAR

1 TBSP FLOUR

1 TSP CINNAMON, ¼ TSP GINGER, ½ TSP SALT, ¼ TSP CLOVES, 1/4 TSP NUTMEG.

PREHEAT OVEN 350 DEGREES. IN A LARGE BOWL COMBINE FILLING ING. MIXING WELL

MELT BUTTER IN 9X13 BAKING PAN IN ANOTHER BOWL COMBINE CRUST INGREDIENTS AND

POUR OVER TOP OF MELTED BUTTER. SPOON OR POUR SLOWLY THE FILLING EVENLY

OVER THE CRUST. DO NOT STIR. BAKE 1 HOUR PLUS.

BEFORE BAKING SPRINKLE 2 TBSP SUGAR OVER TOP

VERNA WHEELER/NORMA BROWN/DUANE WOOD

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