

## Pumpkin Pudding - pie with no crust

probably online recipe somewhere!



### Servings: 8

1. Preheat oven to 350° F.
2. Mix sugar, cinnamon, salt, ginger, and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
3. Pour into glass or ceramic baking dish. A good thing to know is that you can fill a baking dish deeper than a pie crust, but it's best not to exceed a depth of about 1 1/2 inches. Baking times vary with depth, size, and type of baking dish, so you just have to watch and check.
4. Bake until knife inserted near the center comes out clean. Cool on wire rack, then refrigerate overnight, until ready to serve. Serve with sweetened whipped cream.

NOTE: Can make in individual ramekins, bake about 25 minutes or more.

3/4 cup granulated sugar, or sugar substitute  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves, scant  
2 large eggs  
15 ounces pumpkin purée, Libby brand, preferably  
12 ounces evaporated milk  
Whipped cream for serving (optional)

*Per Serving (excluding unknown items): 167 Calories; 5g Fat (23.8% calories from fat); 5g Protein; 28g Carbohydrate; 2g Dietary Fiber; 59mg Cholesterol; 211mg Sodium; 25g Total Sugars; 1mcg Vitamin D; 136mg Calcium; 1mg Iron; 260mg Potassium; 130mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**