



PUMPKIN CRISP

RECIPE

INGREDIENTS

Filling:

- 3 large eggs
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 15 ounces pumpkin puree
- 2/3 cup evaporated milk
- 1 teaspoon pure vanilla extract
- 1 teaspoon pumpkin pie spice
- 1 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt

Topping:

- 3/4 cup old-fashioned oats
- 1 cup all-purpose flour
- 3/4 cup brown sugar
- 1/4 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 cup salted butter

TOOLS

- Spatula
- 9x13 Baking Pan
- Whisk or manual mixer
- Large and medium bowl





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DIRECTIONS

Preheat oven to 375°F.

Grease a 9x13-inch baking pan.

Whisk the eggs

Mix the eggs with brown sugar
& granulated sugar

Mix in Pumpkin Puree, salt,
evaporated milk, vanilla

extract, pumpkin pie spice, and cinnamon

Pour filling into Pan

Mix Oats, Flour, Brown sugar, Baking powder,
salted butter, & cinnamon

Put mixture evenly onto the top of the filling

Bake for 35-40 minutes.

Let it cool and Enjoy!

