

# MAGIC PUMPKIN BUCKLE

½ C. Butter or margarine, melted  
1 C. Flour  
1 C. Sugar  
4 tsp. B. Powder  
½ Tsp. Salt  
1 C. Milk  
1 tsp. Vanilla

## **Filling:**

3 C. Cooked or canned pumpkin  
1 C. Evaporated milk  
2 eggs  
1 C. Sugar  
½ C. Packed brown sugar  
1 T. Flour  
1 tsp. Cinnamon  
½ Tsp. Salt  
¼ tsp. Each ginger, cloves and nutmeg

## **Topping:**

1 T. Butter  
2 T. Sugar

Pour butter into a 9 x 13 baking dish, set aside. In a bowl, combine the flour, sugar, baking powder and salt. Stir in milk and vanilla until smooth. Pour into the prepared pan. In a mixing bowl, beat the pumpkin, milk, and eggs. Combine the remaining filling ingredients and add to pumpkin mixture. Pour over crust mixture (do not stir). Dot with butter and sprinkle with sugar. Bake at 350 for 55 - 60 minutes or until a knife inserted near the center comes out clean and the top is golden brown. Serve warm or cold with ice cream or whipped cream.