THE J.M. SMUCKER Co

Praline Pumpkin Squares

Prep Time	Cook Time	Serves	Difficulty
20 mins	50 mins	15	N/A

Ingredients

- **Crust:**
- 1 1/4 cups (300 mL) all-purpose flour
- 1/2 cup (125 mL) **Robin Hood®** quick cooking oats

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) packed brown sugar
- 1/2 cup (125 mL) ground pecans
- 1/2 tsp (2 mL) baking powder
- 1/2 cup (125 mL) butter, melted
- **Topping:**
- 1 1/2 cups (375 mL) pecan pieces
- 3/4 cup (175 mL) brown sugar
- 2 tbsp (30 mL) corn syrup
- **Filling:**
- 1 can (19 oz / 540 mL) pumpkin pie filling
- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 2 eggs
- 1/2 tsp (2 mL) cinnamon
- 1/2 tsp (2 mL) ground ginger
- 1/2 tsp (2 mL) nutmeg

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a 13” x 9” (3.5 L) pan with parchment paper.

Step 3:

Combine first 5 ingredients in medium bowl. Add melted butter and stir to evenly combine. Press into prepared pan and bake for 10 minutes. Remove and increase oven temperature to 425°F (220°C).

Step 5:

Combine ingredients in small bowl, set aside.

Step 7:

Combine all ingredients. Pour over crust.

Step 8:

Bake 15 minutes, until slightly set. Remove from oven and sprinkle with prepared topping, reduce oven temperature to 350°F (180°C). Return to oven and continue baking 25 minutes, or until set. Remove, cool completely on wire rack. Chill.

Images

