THE J.M. SMUCKER Co

Pumpkin Streusel Squares

Prep Time	Cook Time	Serves	Difficulty
15 mins	42 mins	24	N/A

Ingredients

- 1 cup (250 mL) butter
- 1 cup (250 mL) brown sugar
- 2 cups (500 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (3 mL) baking soda
- 1/2 tsp (3 mL) salt
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- 1 1/2 cups (375 mL) pumpkin puree (not filling)
- 2 eggs
- 1 1/2 tsp (7 mL) pumpkin spice
- 1/4 cup (50 mL) sliced almonds

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 13 x 9" (3 L) baking pan and line with parchment paper.

Step 2:

Cream butter and sugar in large bowl of electric mixer. Add oats, flour, baking soda and salt, mixing until crumbly. Reserve 1 cup (250 mL) of mixture and press remaining into bottom of prepared pan. Bake 10-12 minutes.

Step 3:

Whisk remaining ingredients together except almonds. Pour over hot crust. Stir almonds into reserved crumb mixture and sprinkle over filling. Bake 25-30 minutes. Cool. Cut into squares.

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