

## Crustless Pumpkin Pie with Streusel Topping



1 can (16 oz.) pumpkin  
1 can (12 oz.) evaporated milk  
2 eggs  
1/2 cup sugar  
1/2 cup all purpose flour  
1 1/2 teaspoons pumpkin pie spice (I use 1 t. cinnamon and 1/8 t. each of allspice, cloves, nutmeg, and ginger)  
3/4 teaspoon baking powder  
1/4 teaspoon salt

### *Topping*

1/4 cup brown sugar  
1/4 cup quick cooking oats  
2 tablespoons butter, optional

Heat oven to 350° F. In a bowl, combine pumpkin, milk, eggs, sugar, flour, spices, baking powder, and salt. Mix until smooth. Pour into greased 9-inch pie plate.

Combine brown sugar and oats, and cut in butter if desired. Sprinkle over pie filling.

Bake 50-55 minutes or until knife inserted into center comes out clean.