

Pumpkin Crisp

Source: IAmBaker.net

Ingredients

Crisp:

2 cups quick-cooking oatmeal
2 cups all-purpose flour
1 cup packed brown sugar
1/2 teaspoon baking powder
1/2 teaspoon baking soda
2 teaspoons pumpkin pie spice
1 cup butter, cubed while cold

Pumpkin Mixture:

3 eggs
1 cup granulated sugar
1 can (15 ounces) pumpkin puree
2/3 cup heavy cream
2 teaspoons pumpkin pie spice
1 teaspoon pure vanilla extract
1/2 teaspoon kosher salt

Instructions

Preheat oven to 375 degrees. Grease a 12 or 13 inch skillet with cooking spray or butter. Combine the oats, flour, brown sugar, baking powder, baking soda and pumpkin spice together. Add in the cubed butter and use your hands to combine. You want the butter to be pea-sized and coated entirely. Spread 4 cups over the bottom of your prepared pan and press flat. Set the remaining crisp mixture aside.

In a large bowl, whisk together eggs and sugar. When smooth and fully combined, add pumpkin, cream, vanilla, pumpkin pie spice, and kosher salt. Whisk until smooth and blended. Pour the pumpkin mixture on top of the layer of crisp in the skillet. Pour remaining crisp over top of the pumpkin. Bake uncovered at 375 degrees for 35-45 minutes. Serve with whipped cream or ice cream.

****Note:** On the "sounds good" list but untried.