

Food for the Body, Food for the Soul

Family Favorite Recipes from the St. Lad's Faith Community

*Our Dear Heavenly Father, we thank You for this food.
Feed our souls on the bread of life and
help us to do our part in kind words and loving deeds.
We ask in Jesus' name. Amen.*

Pumpkin Crisp

From the kitchen of Rosemarie Evans

- 1 (15 or 16 oz.) canned pumpkin
- 1 large can evaporated milk
- 1 1/2 c. sugar
- 2 tsp. Cinnamon (or combine cinnamon, cloves, and ground ginger for pumpkin pie flavors)
- 3 large eggs
- 1 box yellow cake mix
- 1 c. chopped pecans
- 3/4 c. butter

Preheat oven to 350 degrees. Mix together first 5 ingredients into a greased 9x13 pan. Sprinkle the dry cake mix on top.

Top with pecans and then drizzle melted butter over pecans. Bake for about an hour.

Top with whipped cream (optional)