


# Pumpkin Custard

<b>Preparation time:</b> 15 minutes	<b>Cook time:</b> 45 minutes
<b>Number of Servings:</b> 10	<b>Serving Size:</b> ½ cup
<b>Ingredients:</b> Pumpkin, canned      15oz can Cornstarch            1.25oz Sugar                    11oz Ginger, ground        2 tsp Eggs, liquid            7.5oz Cinnamon              2.25 tsp Dry Nonfat Milk       3.3oz Salt                      .5 tsp Margarine              2oz Water                    3 cup Whip Topping Pan Spray	<b>Kitchen tools needed:</b> Mixer Mixing Bowl Wire Whisk 9x13 pan
	
<b>Directions:</b>  1. Combine all ingredients in a mixing bowl 2. Whip with the wire whip attachment until all ingredients are blended and the mixture is smooth 3. Spray the pan with pan spray 4. Pour the mixture into a 9x13 pan 5. Bake at 325 degrees for 45 minutes or until set 6. Once cooked put in the fridge to cool 7. Serve cold with a dollop of whip topping	
<b>Variations:</b>	