Pumpkin Custard

**Preparation time:** 15 minutes  
**Cook time:** 45 minutes

**Number of Servings:** 10  
**Serving Size:** ½ cup

**Ingredients:**
- 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

**Kitchen tools needed:**
- Mixer
- Mixing Bowl
- Wire Whisk
- 9x13 pan

**Directions:**
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

**Variations:**