

Pumpkin Squares

Crust

- * 1 cup flour
- * 3/4 cup brown sugar - packed
- * 1/2 tsp salt
- * 1/2 cup cold butter (1 stick)
- * 1 cup pecans
- * 3/4 cup oats

Filling

- * 8 oz cream cheese - room temp
- * 3/4 cup canned pumpkin
- * 1/2 cup sugar
- * 1 egg beaten
- * 1 1/2 Tbs cinnamon
- * 1/2 tsp nutmeg
- * 1/2 tsp ground ginger
- * 2 Tbsp rum (optional)

Topping

- * 1 cup sour cream
- * 2 Tbs sugar
- * 1/4 tsp vanilla

Directions

Crust: Preheat oven to 350 degrees F. In a food processor, pulse together the first 4 ingredients until coarse. Add nuts and oats, pulse until mixture is combined. Press all but 1/2 cup of mixture into a 9x13 butter baking pan. Bake for 25 minutes until golden brown. Spread remaining crumb mixture on to a cookie sheet and bake for about 12 minutes. These will be used for the topping. Cool.

Filling: Blend all filling ingredients until smooth and spread over cooled crust. Bake about 18 minutes until toothpick comes out clean.

Topping: Mix all ingredients together and spread over warm filling. Bake for about 5 minutes. Cool completely. Sprinkle crumbs over topping. Cover and refrigerate for at least 2 hours. Remove and cut into squares.

