

# STEAMED PUMPKIN PUDDING

- 1-1/2 cups flour
- 1-1/2 cups packed brown sugar
- \* 2 tsp. cinnamon
- 1-1/2 tsp baking soda
- \* 1 tsp ground ginger
- \* 1/2 tsp salt
- \* 3 eggs, well beaten
- 1 can (16 oz.) pumpkin
- 3 tbsps. melted butter
- \* 1 tsp vanilla
- \* 1-1/2 cups raisins
- \* 1-1/2 cups chopped pecans

Mix well flour, sugar, cinnamon, baking soda, ginger and salt. Set aside. In a large bowl stir eggs, pumpkin and butter and vanilla. Stir in dry ingredients just until blended. Stir in raisins and chopped pecans. Turn into a well greased \* 2 qt. mold. Cover with foil or lid. Place on rack in large kettle. Add boiling water halfway up sides of mold. Bring to a boil and simmer 2 hours, checking water level occasionally or until pick inserted in center comes out clean. Remove from kettle, place on rack, remove lid. and cool 20 minutes. Turn out onto serving platter, garnish with pecan halves.

Serve warm with whipped cream or ice cream.  
Makes 12 servings.

\* Available at The Country Gourmet  
Country Gourmet  
547 Summer Street  
Barre, MA 01005

(978) 355-6999 / (888) 355-6999  
JavaBelle@Net1Plus.com  
www.thecountrygourmet.net