

PUMPKIN COBBLER

from the kitchen of jill bates

pie ingredients

- 1 ¼ cups flour
- 2 tsp baking powder
- ¼ tsp salt
- ¾ cup sugar
- 1 tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp ground cloves
- ¼ tsp ginger
- 1 cup canned pumpkin
- ¼ cup oil
- 1 tsp vanilla

topping

1. 1 cup brown sugar
2. ½ tsp cinnamon
3. 1/3 cup chopped pecans or walnuts
4. 1 ½ cups hot water

steps

1. Whisk together the flour, baking powder, salt, sugar and spices
2. Add the pumpkin, oil and vanilla. Stir just till blended.
3. Spread into a well-greased, round casserole dish or 9" square pan.
4. Mix together the brown sugar, cinnamon and walnuts in a small bowl. Sprinkle evenly over the batter. Pour hot water over the top.
5. Bake at 350 for about 50-60 minutes.
6. The cake will rise to the top, it should be cooked through, but there will be sauce at the bottom.
7. Serve warm with vanilla ice cream.