

Holiday Pumpkin Treats

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

Bake Time: 40 minutes

1 3/4 cups unsifted flour
1/3 cup brown sugar, firmly packed
1/3 cup granulated sugar, firmly packed
1 cup cold butter or margarine
1 cup chopped nuts
1 jar (27 oz.) None Such ready-to-use Mincemeat
2 cups (15 oz can) pumpkin
1 can (14 oz) sweetened condensed milk
2 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon salt

Preheat oven to 425 degrees.

Combine flour and sugars. Cut in butter until crumbly. Stir in nuts.

Reserving 1.5 cups of the crumb mixture, press remaining crumb mixture on bottom and halfway up sides of a 13x9 inch baking dish.

Spoon mincemeat over crust.

Combine remaining ingredients except reserved crumb mixture. Mix well. Pour over mincemeat. Top with reserved crumb mixture.

Bake for 15 minutes. Reduce oven temperature to 350 degrees. Bake an additional 40 minutes longer or until golden brown around edges. Cool.

Cut into squares. Serve warm or at room temperature. Refrigerate leftovers.

Per Serving (excluding unknown items): 331 Calories; 12g Fat (31.6% calories from fat); 9g Protein; 49g Carbohydrate; 2g Dietary Fiber; 53mg Cholesterol; 164mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 2 Fat; 2 Other Carbohydrates.