

## Sweet pumpkin casserole

2-3 cups of firm cooked pumpkin covered with 1 cup of white sugar and 1/2 cup of brown sugar

Allow the pumpkin to sit in the sugar in a colander for about 1 to 2 hours or overnight

Drain the pumpkin saving the juice for use later

Or

2 cups of canned pumpkin

1 cup of water

1 cup of sugar

After draining the pumpkin add 1 1/2 teaspoons of pumpkin spice or

A pinch of ground clove

1 pinch of allspice

1/2 teaspoon of ginger

1 teaspoon of cinnamon

1/2 cup of butter

1/2 cup all purpose flour

In a pot melt the butter. After the butter is melted slowly add in the flour stirring with a whisk to make a roux (roo)

Add the following to the roux:

2 cups of whole milk

1 cup of the reserved Pumpkin juice (if you have less pumpkin juice than this just add more milk to make up the difference).

2 teaspoons vanilla

Gently stir and continue to cook until it thickens to the consistency of a custard.

In a greased casserole dish place the pumpkin in the bottom spreading it out evenly

Carefully spoon the milk mixture over the top, spreading it evenly without disturbing the pumpkin underneath.

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Bake in a 350 degree oven for 45 - 60 minutes until golden brown on top

Remove and let it cool for a about 30 minutes before serving

This can be served hot or cold.