

Easy Pumpkin Casserole

Ingredients:

3/4 cup brown sugar
1/2 cup all purpose flour
1 teaspoon baking powder
2 teaspoons pumpkin pie spice
1 teaspoon cinnamon
1, 15 ounce can pure pumpkin
1 cup evaporated milk
2 eggs
1/2 cup butter, melted
1 teaspoon vanilla
marshmallows



Directions:

Preheat oven to 350 degrees.

In a large bowl, add all of the ingredients except for the marshmallows.

Whisk together until well combined.

Place the mixture into at least a 3 quart casserole dish because this can spill over from the marshmallows.

Bake in the oven for about 35 minutes or until the center wiggles just a little.

Remove from oven and top with marshmallows.

Place back into the oven until the marshmallows are lightly golden brown.

Then remove from oven and place onto a wire rack to cool.

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