

## **Pumpkin Pudding**

**-contributed by Meiganne Serrano**

### **Ingredients**

- 1 cup pumpkin puree
- 5 tablespoons cornstarch
- ⅓ cup sugar
- 1 teaspoon pumpkin pie spice
- 1 pinch kosher salt
- 1 can evaporated milk
- ½ teaspoon pure vanilla extract

1. Whisk together dry ingredients in a saucepan. Add pumpkin and milk, whisk again to combine.
2. Place saucepan over medium heat and bring to a simmer, whisking constantly to prevent burning. Continue to simmer for approx 3 minutes until thick.
3. Remove saucepan from heat and stir in vanilla.
4. Transfer to a bowl, place plastic wrap on top of surface and refrigerate overnight or at least 6 hours until set. Serve with vanilla whipped cream.