



## Apple Pumpkin Desserts

### Ingredients:

- 1 (21 oz.) can apple filling or topping
- 1 (16 oz.) can pumpkin (about 2 cups)
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- 2 eggs
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  teaspoon salt
- 1 cup gingersnap crumbs (about 18 cookies)
- 2 tablespoons margarine or butter, melted

### Directions:

- Heat oven to 400°.
- Spoon apple filling into 8 to 10 custard cups.
- In large mixer bowl, beat pumpkin, sweetened condensed milk, eggs, cinnamon, nutmeg and salt; spoon over apple filling.
- Combine crumbs and margarine. Sprinkle over pumpkin. Place cups on 15x10-inch baking pan.
- Bake 10 minutes. *Reduce heat to 350°*; bake 15 minutes or until set.
- Cool. Refrigerate leftovers.

**Prep time:** 20 minutes

**Total time:** 1 hour

**Yield:** 8-10 servings