

Slow Cooker Harvest Pumpkin Pudding

1 packet **Harvest Pumpkin Dip Mix** (dry)
1/2 cup hot water
1 (12 oz.) can evaporated milk
3/4 cup sugar
1/2 cup baking mix (e.g., Bisquick®)
2 eggs, beaten
2 Tbsp. butter, melted
1 tsp. vanilla extract
Whipped cream/topping for serving

Mix together Harvest Pumpkin Dip Mix and hot water; allow to set for 10 minutes. Using a fork, remove as many lumps as possible from baking mix before adding to other ingredients. Combine all ingredients (except whipped cream/topping), mix well, and place in a greased 3-to-4 quart slow cooker. Cover and cook on low for 6 to 7 hours. Do not remove lid while cooking, it will just add to the cooking time. Sides will be firmer than center; the center will be jiggly, but not runny. Turn off slow cooker and keep lid on until serving time. Serve with whipped cream/topping. Serves 6. If recipe is doubled, use a 5-to-6 quart oval slow cooker.



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