Ginger Pumpkin Praline Squares

Filling ingredients:
1 cup brown sugar
1/4 cup sugar
1-29oz can pumpkin
1-12oz can evaporated milk
5 eggs
2 teaspoons cinnamon
1/2 teaspoons each of ginger and cloves

Topping:
3/4 cup flour
1/2 cup brown sugar
1/4 cup cold butter
1/2 chopped pecans

Garnish:
whipping cream,
cinnamon

Preheat oven 350, mix all filling ingredients and beat at med speed. Pour into greased 13x9 pan. Bake 25-30 min until partially set. Meanwhile, combine flour & sugar in small bowl, cut in butter until coarse crumbs, add pecans. Sprinkle topping over hot, partially baked pumpkin filling. Continue baking for 15-20 minutes or until knife in center is clean. Cool 30 min then refrig to cool completely. To serve, add whipped cream on top + cinnamon. Lisa notes:I now skip clove which I feel overpowers, and sometimes double ginger. I often substitute skim milk for evap and it works. Bet it would work just as well with soy milk if you were so inclined. Add an extra egg if you want. I am sure the topping is good but I usually just chop extra pecans to put on top and skip the rest (flour, sugar, butter). I eat plain without toppings. Watch pan you bake in - I had one metal one that didn't do well with it (made pumpkin taste funny) so I tossed (both pan and pumpkin),