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RECIPE:

Pumpkin Pie Cake

Serving: 12 to 15

INGREDIENTS:

- 1 can (15 ounces) solid-pack pure pumpkin
- 3 eggs, lightly beaten
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 2 teaspoons pumpkin pie spice
- 1 can (12 ounces) evaporated milk
- 1 package (18.5 ounces) yellow cake mix
- 1/2 cup (1 stick) butter, melted
- 1 cup coarsely chopped pecans

DIRECTIONS:

1. Preheat the oven to 350°F.
2. In a large bowl, combine the pumpkin, eggs, sugars, pumpkin pie spice, and evaporated milk; mix well. Pour into an ungreased 9" x 13" baking pan.
3. Sprinkle dry cake mix evenly over the batter in the pan; drizzle melted butter evenly over the top then sprinkle with pecans.
4. Bake for about 1-1/4 hours, until the top is set and the bottom has the texture of pumpkin pie. Cool completely before cutting into squares.

"OOH IT'S SO GOOD!!"

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