

Pumpkin Dessert

Servings: 18

- 1 Box Yellow Cake Mix
- 1/3 Cup Butter, melted
- 1 Large Egg for Crust
- 1 29 Oz. Can Pure Pumpkin
- 1/2 Cup Brown Sugar
- 2/3 Cup Milk
- 3 Large Eggs
- 2 Tablespoons Pumpkin Pie Spice
- 1/2 Cup Cold Butter
- 1/2 Cup Granulated Sugar
- 3/4 Cup Chopped Pecans

1. Preheat oven to 350 degrees and lightly grease a 9" x 13" baking dish.
 2. Set aside 1 cup of cake mix. Combine remaining cake mix with melted butter and 1 egg and mix until well blended; spread mixture in the bottom of the prepared baking dish.
 3. In a large bowl combine pumpkin, brown sugar, milk, 3 eggs and pumpkin pie spice; mix well and pour this mixture over cake mix mixture in baking dish.
 4. In a small bowl with a pastry blender, or in a food processor, combine chilled butter and sugar with reserved cake mix until mixture resembles coarse crumbs. Sprinkle over pumpkin mixture. Sprinkle chopped pecans over all.
- Bake 45 to 50 minutes, until top is golden.
- Serve with a dollop of whipped cream.

Method

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