



PUMPKIN PIE CAKE

INGREDIENTS

yellow cake mix	29 oz can pumpkin
1/4 C butter	1 1/2 cups sugar
1 egg	2 teaspoon cinnamon
	1 teaspoon salt
	1 teaspoon ginger
	1/2 teaspoon cloves
	4 eggs
	17 oz evaporated milk
	(12 oz can + 5 oz can)

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INSTRUCTIONS

Preheat oven to 350 degrees. Heat butter until just melted, not hot. Whisk in one egg. Mix in yellow cake mix with a fork until crumbly. Sprinkle 1/2 of the crumbs into greased 9x13 pan, set aside remainder. Beat 4 remaining eggs in a large bowl and then stir in pumpkin. In a small bowl, mix sugar and spices, then mix into the pumpkin/eggs. Stir in evaporated milk 1/2 can at a time. Pour pumpkin mix over crust, then sprinkle remaining crumbs on top – pan will be quite full.

Bake at 350 degrees for 60-70 minutes (a knife inserted near the edge will come out clean, but the center may still be soft). Cool completely and chill before serving with whipped cream or cool whip. Serves about 20.