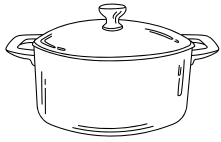


Brick Oven Pumpkin Dump Cake



PREP TIME: 10 MINS

OVEN TIME: 45-55 MINS



SERVES 15

Ingredients

- 15 ounces solid-pack pumpkin
- 12 ounces evaporated milk
- 3 large eggs
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 4 teaspoons pumpkin pie spice
- 1 box butter pecan cake mix Betty Crocker (15.25 ounces)
- 1 cup unsalted butter melted
- 1-1/2 cups chopped pecans
- 2 tablespoons packed brown sugar
- vanilla ice cream or whipped cream

***RECIPE BY TASTE OF LIZZY T**

Steps

- Preheat the oven to 350° Fahrenheit and grease a 9×13 pan with butter or cooking spray.
- In a large bowl, whisk together the pumpkin, milk, eggs, sugar, salt, cinnamon, and pumpkin pie spice until well blended. Make sure the eggs are fully incorporated.
- Pour the pumpkin batter into the prepared pan.
- Sprinkle the dry cake mix over the pumpkin.
- Drizzle with the melted butter.
- Sprinkle the pecans on top. Then sprinkle the brown sugar over the pecans.
- Bake for 15 minutes, then check the cake. Turn the pan to promote even browning.
- Continue to bake, checking the cake often. If it is getting too brown, cover with foil for the remainder of baking.
- The cake should bake for about 45-55 minutes or until a knife inserted in the center comes out clean.
- Serve warm with ice cream or whipped cream.