

Pumpkin Dump Cake

Ingredients

- 1 box cake mix 14-ounce box, vanilla, or yellow flavor (optional gluten free)
- 15 ounces pumpkin puree
- 12 ounces evaporated milk
- 4 eggs
- 1 ½ cups sugar
- 2 teaspoons cinnamon
- 1 ½ teaspoons pumpkin pie spice

For Topping

- 1 cup butter
- ¼ cup brown sugar
- ½ teaspoon cinnamon
- 1 cup chopped pecans.

Instructions:

Preheat your oven to 350° F.

In a large bowl, add the pumpkin, eggs, sugar, evaporated milk, cinnamon, and pumpkin spice. Mix well with a whisk.

Pour the pumpkin mixture into a greased 9x13 baking pan.

Sprinkle the vanilla or yellow gluten free cake mix over the pumpkin mixture. Try to spread it out gently to make it even.

In a small bowl, add the brown sugar and cinnamon and mix. Sprinkle it over the cake mix.

Sprinkle the chopped pecans over the sugar cinnamon mix.

Drizzle the melted butter over the top of the cake. Be sure to cover as much area as you can. You can use a spoon to gently swirl the cake topping and butter a bit if you like.

Bake for 40-45 minutes until the cake is done. This cake will not be a firm cake, so some jiggling is okay. It will continue to set as it cools.

Please deliver the cake to the church parking lot at 11:00 AM on February 26. If you are a server, please bring the cake with you. If you need to leave your cake in the church kitchen before 11 AM on 2/26, please notify Joan & Pauline.