

Pumpkin Pie Crunch

Ingredients

- 1 can 15.5 oz solid pack pumpkin
- 1 can 12 oz evaporated milk
- 3 large eggs
- 1 1/2 cups sugar
- 1 Tbsp pumpkin pie spice
- 1/2 tsp. salt
- 1 package Yellow Cake Mix
- 1 cup butter or margarine melted
- 1 cup chopped pecans

Baking Instructions

1. Preheat oven to 350° F. Grease 13 x 9 pan
2. Combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice and salt in large bowl. Stir until blended.
3. Pour pumpkin mixture into pan. Sprinkle dry mix evenly over pumpkin mixture and drizzle with butter.
4. Bake 25 minutes, remove from oven and sprinkle with chopped pecans. Tightly cover with foil and bake for 25 minutes
5. Cool Completely. To serve. cut into squares.