Pumpkin Crunch Cake

Description

Pumpkin AND crunchiness…now this is a great combo b/c usually everything with pumpkin is smooth and I love some crunchy textures mixed into things!

Summary

Yield: 12
Source: Buns in My Oven
Prep Time: 30 minutes
Category: Desserts
Cuisine: American
Tags: Thanksgiving

Ingredients

- 15 oz pumpkin puree
- 12 oz evaporated milk
- 4 eggs
- 1 1/2 cup sugar
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ginger
- 1 pinch cloves
- 1 tsp salt
- 1/2 Yellow cake mix
- 1 cup chopped pecans
- 1 cup Butter Melted

Instructions

Line a 9x13 pan with parchment paper.

Preheat oven to 350 degrees.

In a large bowl, beat together the pumpkin, milk, eggs, sugar, and spices until well combined.

Pour into the prepared baking dish.

Sprinkle the top with yellow cake mix.

I prefer a half of a box, but use more if you want it to be very cakey.

Sprinkle with the chopped pecans.

Pour the melted butter evenly over the top of the cake.

Bake for 60-70 minutes or until the top is lightly browned and the custard is set.

Serve warm or cold.

Store in the refrigerator.