

☆ Bethany's Pumpkin Crunch Cake

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Prep: 10m **Cook:** 50m **Total:** 1h

Yield: 20

Dessert

Family

Holiday



Ingredients

- 15 ounce can pumpkin puree
- 12 fluid ounce can evaporated milk
- 3 large eggs
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1/4 tsp cloves
- 1 teaspoon salt
- 1 spice cake mix (15.25 ounce package (see notes))
- 1/2 cup unsalted butter (melted)
- 1 1/2 cups chopped pecans

Instructions

1. Preheat oven to 350 F (175 C). Lightly grease and flour the bottom of a 9x13 inch baking pan.
2. In a large bowl, combine pumpkin puree, evaporated milk, eggs, white sugar, brown sugar, spices, and salt. Mix until well combined and smooth. Pour into the prepared baking pan.
3. Combine cake mix and melted butter with a fork or pastry cutter. Mix in chopped pecans. Sprinkle over pumpkin mixture.
4. Bake for 50-55 minutes, or until a wooden skewer inserted in the center comes out clean. Let cool completely in the pan on a wire rack then refrigerate for at least 4 hours or overnight.
5. Serve topped with whipped cream.