

Pumpkin Decadence

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Ingredients

2 eggs – lightly beaten
16 oz. can solid pack pumpkin
3/4 cup granulated sugar
1/2 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
1 2/3 cup evaporated milk
1 box yellow OR white cake mix
1/2 cup melted butter
3/4 cup chopped nuts

Directions

Mix together eggs, pumpkin, sugar, salt, cinnamon, ginger, cloves, and evaporated milk.

Pour into a lightly greased 13" X 9" X 2" baking pan.

Sift cake mix evenly over pumpkin mixture (do not mix in), drizzle melted butter evenly over cake mix, and sprinkle nuts over top.

Bake in a 350 degree oven for 40-50 minutes, or until a knife inserted in the center comes out clean.