WINNING RECIPE

Pumpkin Praline Cake

Ingredients

- 1 yellow cake mix
- 1 can (15oz) of pumpkin, divided
- ½ cup of milk
- 1/3 cup of vegetable oil
- 4 eggs
- 1 and ½ tsp of pumpkin pie spice, divided
- 8 oz of cream cheese
- 1 cup of powdered sugar
- ¼ cup of caramel topping
- ½ cup of pecans

Directions

1. Beat the cake mix, 1 cup of pumpkin, milk, oil, eggs, and 1 tsp of pumpkin pie spice.
2. Pour into a greased pan.
3. Bake at 350 for 25 minutes or until cake is cooked through
4. Let cake cool
5. Meanwhile, beat the cream cheese, powdered sugar, the remaining pumpkin, and the remaining pumpkin pie spice together.
6. Top cake with icing, drizzle the caramel sauce over top, and garnish with pecans.