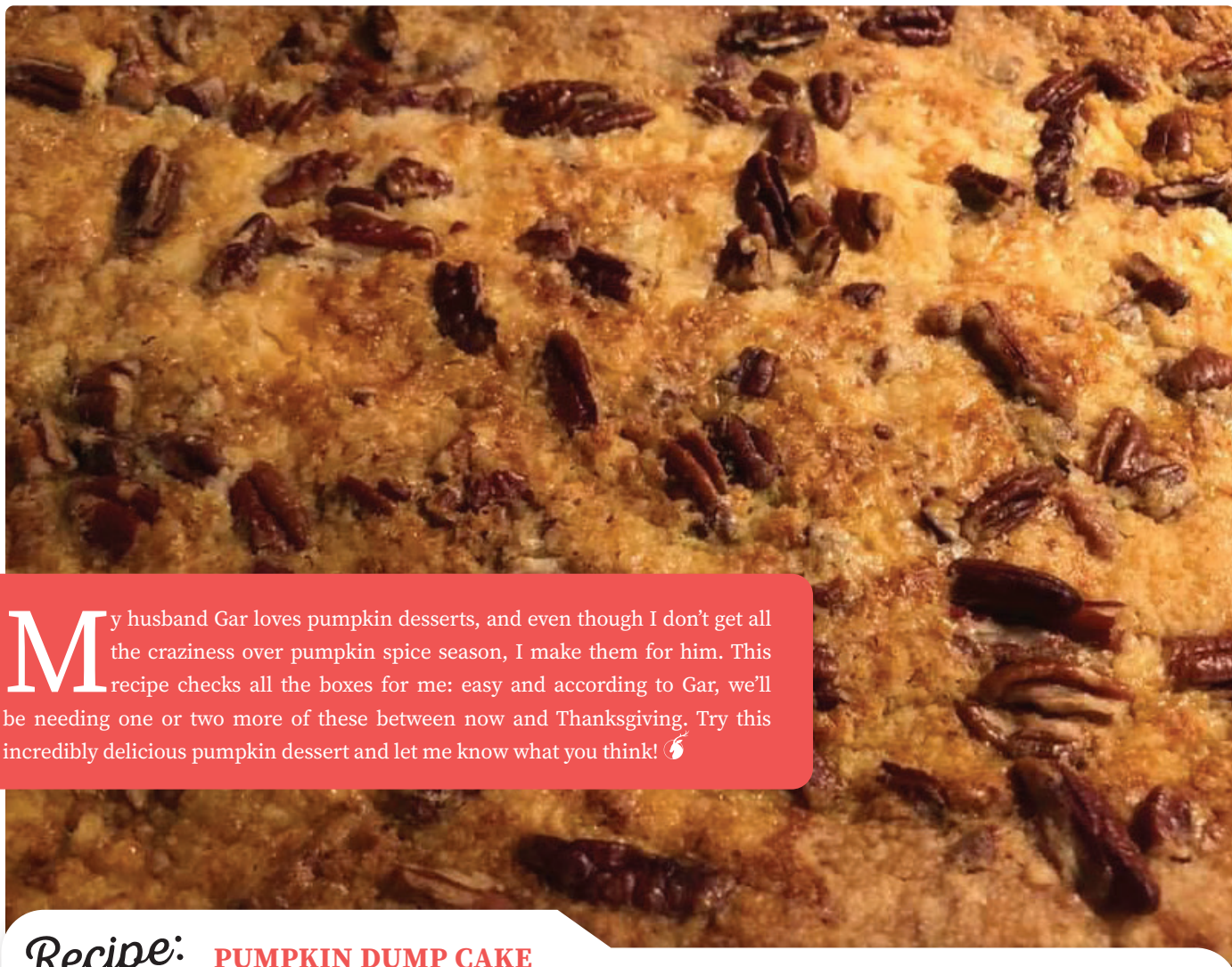


the ELK'S COOKBOOK

PUMPKIN DUMP CAKE



My husband Gar loves pumpkin desserts, and even though I don't get all the craziness over pumpkin spice season, I make them for him. This recipe checks all the boxes for me: easy and according to Gar, we'll be needing one or two more of these between now and Thanksgiving. Try this incredibly delicious pumpkin dessert and let me know what you think! 🍂

Recipe: **PUMPKIN DUMP CAKE** *From the Kitchen of Gabi Strickland Walker*

INGREDIENTS

29 oz can pumpkin puree (*do not use pumpkin pie filling)
12 oz can Eagle Brand Sweetened condensed milk
1 C brown sugar
3 eggs
2 t pumpkin pie spice
1 t vanilla extract
1 box yellow cake mix
1 ½ C chopped pecans - divided
1 C butter (2 sticks - cut into thin slices)

DIRECTIONS

COOKTIME APPROX. 1 HR @ 350•

PREP Preheat the oven to 350 degrees. Spray a 9" x 13" pan with nonstick cooking spray.

STEP 1 Place the pumpkin puree, Eagle Brand sweetened condensed milk, brown sugar, eggs, pumpkin pie spice and vanilla extract in a bowl. Mix with an electric hand mixer until smooth. Pour the pumpkin mixture into the prepared pan.

STEP 2 Place the cake mix and 1 C of pecans in a bowl; stir to combine. Sprinkle the cake and pecan mixture over the pumpkin layer.

STEP 3 Place slices of butter all over the cake mix layer. Sprinkle the remaining ½ C pecans over the top.

STEP 4 Bake for 50-60 minutes or until golden brown and set. Let cool for at least 15 minutes before serving.