Praline Pumpkin Dessert

Marnie Spencer, Bingham County
Praline Pumpkin Dessert  
20 min prep time, 1hr 45 min. Total time, 12 servings

Ingredients

1 can (15oz) pumpkin (not pumpkin pie mix)

1 can (12 oz) evaporated milk

3 eggs

1 cup sugar

4 teaspoons pumpkin pie spice

1 box Better Crocker spice cake mix

1 ½ cups chopped pecans or walnuts

¾ cup butter or margarine melted

Whipped cream, if desired

Additional pumpkin pie spice, if desired

Directions

1. Heat oven to 350 F (325 F for dark or nonstick pan). Grease or spray bottom and sides of 13x9-inch pan. In medium bowl, beat pumpkin, milk, eggs, sugar and 4 teaspoons pumpkin pie spice with wire whisk until smooth. Pour into pan.

2. Sprinkle dry cake mix over pumpkin mixture. Sprinkle with pecans. Pour melted butter evenly over top.

3. Bake 50 to 60 minutes or until knife inserted in center comes out clean. Cool 30 minutes.

4. To serve, cut dessert into 4 rows by 3 rows. Serve warm or chill with dollop of whipped cream sprinkled with pumpkin pie spice. Store covered in refrigerator.

Notes

You can replace the pecans with mini chocolate chips.

Source: Betty Crocker