

## PECAN PUMPKIN DESSERT

*Ruth (Meyer) Stevens Recipe – submitted by Bev*

Preheat oven to 350°

Line 9 X 13 inch pan with wax paper and coat with cooking spray

Combine:

- 1 29 oz can pumpkin
- 1 12 oz can evaporated milk
- 1 cup sugar
- 2 tsp cinnamon
- 1 tsp nutmeg
- ½ tsp cloves

Add:

- 3 slightly beaten eggs
- 1 tsp vanilla

Pour batter into prepared pan.

Sprinkle 1 pkg yellow cake mix evenly over pumpkin

Drizzle with 1 cup melted butter

Sprinkle with 1½ cups chopped pecans

Bake 1 hour or until golden brown. Cool completely in pan on a wire rack.

After cooled, invert onto a large serving platter or a baking sheet covered with foil. Carefully remove waxed paper.

Frost using recipe below:

**FROSTING:** *(Bev suggests a little less topping)*

- Mix: 1 softened 8 oz cream cheese
- 1½ cups confectioners sugar
- 1 tsp vanilla
- Fold in 1 12 oz tub whipped topping, thawed

Frost the dessert. Store in the refrigerator

Sprinkle with more pecans if desired.

Serves at least 15 people