

Pumpkin Crunch Cake

Savannah · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

18

Description

This pumpkin crunch cake tastes great and is really easy to make

Ingredients

- - 1 (15 ounce) can pumpkin puree - 1 (12 fluid ounce) can evaporated milk - 1 ½ cups white sugar - 4 large eggs - 2 teaspoons pumpkin pie spice - 1 teaspoon salt - 1 (15.25 ounce) package yellow cake mix - 1 cup chopped pecans - 1 cup margarine
- melted - 1 (8 ounce) container frozen whipped topping
- thawed

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease one 9x13-inch baking pan. Dotdash Meredith Food Studios Combine pumpkin
2. evaporated milk
3. sugar
4. eggs
5. pumpkin pie spice
6. and salt in a large bowl; mix well. Spread batter into the prepared pan. Dotdash Meredith Food Studios Sprinkle cake mix over pumpkin batter and pat down gently. Sprinkle chopped pecans evenly over cake mix
7. then drizzle with melted margarine. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 60 to 80 minutes. Top with whipped topping when ready to serve. Dotdash Meredith Food Studios