



Pumpkin Dump Cake - If You LOVE pumpkin!

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Pumpkin Dump Cake

Ingredients

- 1 15 oz can Pumpkin Puree
- 1 10 oz can Evaporated Milk
- 1 cup light brown sugar
- 3 eggs (slightly beaten)
- 3 tsp pumpkin pie spice
- 1 box yellow cake mix
- 1 cup (2 sticks) butter melted
- 1 cup coarsely crushed graham crackers or pecans (walnuts are good too)
- 1/2 cup toffee bits (optional)

How to Make

Preheat oven to 350

Spray a 9×13 baking pan lightly with cooking/baking spray

In a large bowl combine the pumpkin, evaporated milk, sugar, eggs and pumpkin pie spice. Stir to combine.

Pour into your prepared pan.

Sprinkle your entire box of cake mix on top, followed by your nuts or graham crackers and toffee chips.

Pour your melted butter evenly on top.

Bake for 45-50 minutes until center is set and edges are lightly browned.

Notes

serve with ice cream or whipped cream

Recipe adapted from: cookiesandcups.com

[Melissa Kramer](#) shared [Lori Chapman's photo](#).