

Pumpkin Crunch

15 ounces	Pumpkin Puree
12 ounces	Evaporated Milk
1-1/2 cups	Sugar
3	Eggs
1 tsp	Ground Cinnamon
1/2 tsp	Salt
1 box	Yellow Cake Mix
1 cup	Butter, melted



Photo by Angela at <https://bakeitwithlove.com/pumpkin-dump-cake/>

Pumpkin Layer

- If you have cooked and pureed your own pumpkin, use approximately 2 cups of puree
- If you didn't have that much time or energy this year, use a whole can
- Mix together the pumpkin, milk, sugar, eggs, and spices
- Optional: add nutmeg, cloves, ginger, and/or allspice, or pumpkin pie spice
- Pour into a greased or buttered 9x13 baking pan

Crunch Layer

- Sprinkle the dry cake mix on top of the pumpkin mixture
- Drizzle the melted butter over the entire cake mix

Optional Layer

- Sprinkle on some walnuts, pecans, or your favorite nuts

Bake It

- 350 degrees for 50-55 minutes. The cake will be cooked and lightly browned

Don't forget the whipped cream!

Serve warm or room temperature, with whipped cream (optional; but is it really?)

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

