



RECIPE NAME: Pumpkin Praline Dessert

FROM THE KITCHEN OF: Libby Raymond

INGREDIENTS:

- 1 -15 oz. can pure pumpkin
- 1 - 12 oz. can evaporated milk
- 3 eggs
- 1 cup sugar
- 4 tsp. pumpkin pie spice
- 1 yellow or French vanilla cake mix
- 1 ½ cups pecans
- ¾ cup melted butter
- 1 tub whipped topping

INSTRUCTIONS:

Preheat oven to 350°. Grease a 13 x 9" baking pan. Beat pumpkin, milk, eggs, and sugar with a wire whisk until smooth. Pour into baking pan. Sprinkle dry cake mix over the top. Drizzle melted butter over all. Use knife to mix all in pan back and forth to incorporate a little. Sprinkle nuts on top. Bake at 350° for 50-60 minutes or until knife inserted in middle comes out clean. Cut when cooled and serve with whipped topping.

