

Halloween Pumpkin Crunch Cake



- ★ 1 box spice or yellow cake mix
- ★ 1 can (16 oz) pumpkin
- ★ 1 can (12 oz) evaporated milk
- ★ 3 eggs
- ★ 1 1/2 c sugar
- ★ 4 t pumpkin pie spice
- ★ 1/2 t salt
- ★ 1 c chopped nuts
- ★ 1 c melted butter
- ★ Whipped topping

Preheat oven to 350 degrees. Grease bottom of 9 x 13 pan. Combine pumpkin, milk, eggs, sugar pumpkin pie spice and salt in a bowl, then pour into pan. Sprinkle cake mix over pumpkin mixture, then sprinkle nuts over the cake mix. Drizzle melted butter evenly over everything. Bake for 55 minutes or until golden brown. Cool and serve with whipped topping.



I'll bet living in a nudist colony takes all the fun out of Halloween!

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