



Pumpkin Crunch Cake



Prep
15 m

Cook
1 h

Ready In
1 h 15 m



C & H White Sugar

Granulated

\$1.69 - expires in 6 days

Recipe By: Nora LaCroix

"A great tasting cake, and really easy to make!"

Ingredients

1 (15 ounce) can pumpkin puree	1 teaspoon salt
1 (12 fluid ounce) can evaporated milk	1 (18.25 ounce) package yellow cake mix
4 eggs	1 cup chopped pecans
1 1/2 cups white sugar	1 cup margarine, melted
2 teaspoons pumpkin pie spice	1 (8 ounce) container frozen whipped topping, thawed

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.
- 2 In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice, and salt. Mix well, and spread into the prepared pan.
- 3 Sprinkle cake mix over the top of the pumpkin mixture, and pat down. Sprinkle chopped pecans evenly over the cake mix, then drizzle with melted margarine.
- 4 Bake for 60 to 80 minutes, or until done. Top with whipped topping when ready to serve.

Eggs Large White

\$0.99 - expires in 6 days

Diamond of California

Pecan Halves

\$7.99 - expires in 6 days

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