

# Pumpkin Pie Cake

*Martha Chapter #132 OES Cookbook  
Best of the Best from Minnesota Cookbook*

*1 can (29 ounce) pumpkin  
1 large can evaporated milk  
3/4 cup white sugar  
3/4 cup brown sugar  
4 eggs  
2 teaspoons cinnamon  
1 teaspoon ginger  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
1 yellow cake mix  
1 cup margarine  
1 cup chopped nutmeats*

Preheat the oven to 350 degrees.

In a bowl, beat the pumpkin, evaporated milk, white sugar, brown sugar, eggs, cinnamon, ginger, nutmeg and salt. Pour the pumpkin mixture into an ungreased 9x13-inch pan.

In a bowl, mix the cake mix and margarine to make crumbs. Sprinkle the crumbs over the pumpkin mixture. Sprinkle the nutmeats over the top.

Bake for one hour (no longer).

Cool and serve with Cool Whip.

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Per Serving (excluding unknown items): 4957 Calories; 282g Fat (50.5% calories from fat); 69g Protein; 552g Carbohydrate; 9g Dietary Fiber; 932mg Cholesterol; 7189mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 2 Non-Fat Milk; 54 Fat; 34 Other Carbohydrates.