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# Pumpkin Pie Cake III

*Barbara Dusenbery*

*Nettles Island Cooking in Paradise - 2014*

**1 can (29 ounce) pumpkin**  
**1 can (12 ounce) evaporated milk**  
**1 cup white sugar**  
**3 eggs**  
**3 teaspoons ground cinnamon**  
**1/2 teaspoon pumpkin spice**  
**1 teaspoon salt**  
**1 package (18.25 ounce) butter cake mix**  
**3/4 cup butter, melted**  
**1 cup chopped pecans**

Preheat the oven to 350 degrees.

Lightly grease a 9x13-inch baking pan.

In a medium bowl, mix the pumpkin, evaporated milk, sugar, eggs, spice, cinnamon and salt. Pour the mixture into the baking dish. Sprinkle the cake mix over the pumpkin mixture. Drizzle with butter. Top with pecans.

Bake in the oven for 50 to 60 minutes.

Cool before serving.

## **Dessert**

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*Per Serving (excluding unknown items): 2622 Calories; 253g Fat (83.9% calories from fat); 48g Protein; 61g Carbohydrate; 13g Dietary Fiber; 1083mg Cholesterol; 4017mg Sodium. Exchanges: 2 Grain(Starch); 3 Lean Meat; 2 Non-Fat Milk; 48 Fat.*