

# EASY PUMPKIN DUMP CAKE

This easy pumpkin dump cake recipe is a delicious take on the classic pumpkin pie dessert. Combines fall flavors of creamy pumpkin, spicy cinnamon and crunchy pecans with your secret ingredient, a yellow cake mix. It's the best pumpkin recipe you'll be making this fall.



## INGREDIENTS:

- 1 can (29 ounce) 100% pure pumpkin (not pre-made pie filling)
- 1 ½ cups sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger (optional)
- ½ teaspoon ground cloves (optional)
- 4 large eggs
- 2 cans (12 ounces each) evaporated milk
- 1 cup pecans, chopped (optional)
- 1 yellow cake mix
- 1 cup butter, melted

## DIRECTIONS:

1. Preheat oven to 425 degrees F.
2. Mix pumpkin and eggs. Stir in sugar and spices (we prefer only cinnamon and leave the ginger/cloves out). Slowly stir in evaporated milk.
3. Pour pumpkin pie mixture into a greased & floured 9x13 baking dish or 12" cast iron skillet.
4. Sprinkle dry yellow cake mix evenly over the top.
5. Optional: sprinkle chopped pecans over the top.
6. Carefully pour melted butter evenly over entire cake mix.
7. Bake for 15 minutes at 425. Reduce temperature to 350 and continue baking for 40-50 minutes.
8. Cool on a wire rack.
9. Serve warm or cold with whip cream or a scoop of ice cream.
10. Enjoy!



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