

City Wife COUNTRY LIFE

PUMPKIN cake

IT'S LIKE PUMPKIN PIE, BUT WITHOUT THE CRUST (WHICH IS MY LEAST FAVORITE PART OF PIE). A FINGER FOOD THAT'S RICH, DENSE, ALMOST CREAMY, AND QUITE DECADENT. IT COULD BE BARS, TOO, IF YOU CUT 'EM INTO SQUARES AND DUST WITH POWDERED SUGAR.

- 🍷 1 LARGE CAN PUMPKIN (NOT PUMPKIN PIE FILLING)
- 🍷 3 EGGS
- 🍷 1 & 1/4 C BROWN SUGAR
- 🍷 1/4 TSP GINGER
- 🍷 1 TSP NUTMEG
- 🍷 2 TSP CINNAMON
- 🍷 1/4 TSP ALL SPICE
- 🍷 1/4 TSP CLOVES
- 🍷 1 BOX YELLOW CAKE MIX
- 🍷 3/4 C MELTED BUTTER
- 🍷 1 C CHOPPED PECANS OR WALNUTS
- 🍷 SWEETENED WHIPPED CREAM

1. PREHEAT OVEN TO 350° AND PREPARE A 9X13 CAKE PAN.
2. MIX ALL INGREDIENTS TOGETHER EXCEPT NUTS & WHIPPED CREAM; POUR INTO PAN, THEN SPRINKLE NUTS OVER CAKE BATTER.
3. BAKE FOR APPROX. 1 HOUR.

THIS CAKE IS SUPER MOIST AND DENSE, SO THE TOOTHPICK MAY NOT COME OUT AS CLEAN AS A REGULAR CAKE, BUT OVERALL THE CAKE SHOULD BE FIRM.

4. SERVE WITH WHIPPED CREAM.
5. PROMISE YOURSELF YOU'LL NEVER MAKE PUMPKIN PIE AGAIN.