

RECIPES

from The Cove Kitchen

Warm Pumpkin Cake

Makes 9"x13"

20 ounces pumpkin puree
1 1/2 cup sugar
12 ounces evaporated milk
1 teaspoon ground cinnamon
1/3 teaspoon ground nutmeg
1/3 teaspoon ground ginger
1/8 teaspoon ground cloves
1 teaspoon salt
4 eggs
1 box yellow cake mix
8 ounces butter, melted
1 cup chopped pecans

PREPARATION

Heat oven to 350°F.

Whisk together pumpkin, sugar, milk, spices, salt, and eggs.

Pour into a greased 9"x13" pan.

Sprinkle cake mix over the top. Scatter pecans over cake mix and pat down very lightly.

Drizzle with melted butter.

Bake for 30-40 min.

Serve warm.

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