

Pumpkin Crunch Cake



**you will
need:**



**15 oz 100%
pure pumpkin**



**12 oz evaporated
milk**



**1 cup
chopped nuts**



**8 oz tub of
Cool Whip**



3 eggs



**2 sticks
unsalted butter**



**1 tsp
cinnamon**



1 cup sugar



**1 box yellow
cake mix**

tools:



**parchment/
wax paper**



13 x 9 pan



large bowl



oven mitts



oven



**measuring
spoons**



**measuring
cup**

steps

1



Preheat oven to 350



Line pan with parchment paper



Get out large mixing bowl

2



In bowl, mix can of pumpkin



12 oz evaporated milk



3 eggs



1 tsp cinnamon



1 cup sugar

3



Pour mixture in pan



Sprinkle half of dry cake mix in pan

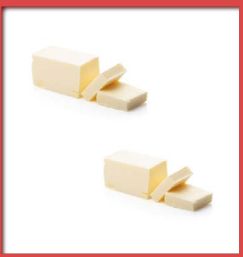


Sprinkle 1 cup nuts in pan



Sprinkle remaining cake mix on top

4



Get out 2 sticks of butter



Melt in microwave 30-45 seconds



Pour over the dry cake mix

5



Put in oven



Cook 50-60 minutes, until golden brown



Take out and let cool 30-45 minutes

6



When cool, loosen from pan



Flip pan over (top is the crust)



Put in fridge to cool down more



Frost with Cool Whip



Enjoy!