

# Pumpkin Pecan Crunch

## INGREDIENTS

- 1 can (15 oz.) pumpkin
- 1 can (12 oz.) evaporated milk
- 3 eggs
- 1 cup granulated sugar
- ½ cup firmly packed brown sugar
- 6 tsps McCormick® Pumpkin Pie Spice, divided
- 1 tbsp McCormick® Pure Vanilla Extract
- ¼ tsp salt
- 1 pkg (18¼ oz.) yellow cake mix
- 1 cup chopped pecans
- 1 cup (2 sticks) butter, melted

## DIRECTIONS

- \* Mix pumpkin, milk, eggs, sugars, 5 tsp. of the pumpkin pie spice, vanilla and salt in large bowl until well blended. Pour into 13x9-inch baking pan sprayed with no stick cooking spray.
- \* Mix cake mix and remaining 1 teaspoon pumpkin pie spice in medium bowl with wire whisk. Sprinkle evenly over pumpkin mixture. Sprinkle with pecans. Drizzle with melted butter.
- \* Bake in preheated 350°F oven 50 minutes or until golden brown. Serve with whipped cream, if desired. Store leftover dessert in refrigerator.

Servings: 24



CREATE A  
*Sweeter*  
HOLIDAYS

SAFEWAY

