

Pumpkin Pie - Upside with Pecans

Servings: 8

Source: Toby, who got it from a Safeway's can of pumpkin July, 2006

Ingredients

- ½ can Pumpkin
- ½ can Evaporated Milk
- ½ cup Golden Brown Sugar
- ¼ cup Sugar
- 2 large Eggs
- 2 teaspoons Pumpkin Pie Spice
- ½ teaspoon Cinnamon
- ½ teaspoon Salt
- 1¾ cups Yellow Cake Mix With Pudding, This Is Half A 18.25 ounces Pkg
- ¾ cups Chopped Pecans
- ¼ lb. Unsalted Butter, Melted

Method

To Make Filling:

In a large bowl, whisk together pumpkin, milk, sugar, eggs, pie spice, cinnamon and salt.

Grease 9-inch pie pan. Line with 14-inch piece of waxed paper. Pour filling into paper.

Sprinkle top with cake mix and then with nuts. Drizzle melted butter over.

Bake in center of oven at 325°F for 55-60 minutes or until top is deeply browned and a knife inserted near center comes out clean.

Cool. Refrigerate for 4 hours or overnight.

To Serve, turn upside down onto platter. Remove dish and waxed paper.

Can be frozen.

Notes

Make two cakes at once to use up all the ingredients from cans etc.