

From Real Estate to Recipes!
OCTOBER FEATURE RECIPE

Pumpkin Dump Cake

The Perfect Fall & Halloween Dessert!

Ingredients:

- 1 1/2 C Half & Half
- 1 C Brown Sugar
- 3 Large Eggs
- 1 1/2 tsp Nutmeg
- 1 tsp Cinnamon
- 3/4 tsp Ground Ginger
- 1 1/2 tsp Vanilla Extract
- 2 (15oz) Cans Pure Pumpkin
- 1 Cup Unsalted Butter, Melted
- 1 Box Yellow Cake Mix
- Whipped Cream for Garnish (Optional)
- Freshly Grated Nutmeg for Garnish (Optional)

Enjoy!



Directions:

1. Preheat Oven to 350°
Grease a Metal 9X13 Baking Dish with cooking spray.
2. In a Large mixing bowl, whisk together Half & Half, sugar, eggs, nutmeg, cinnamon, ginger, & vanilla until well combined. Add pumpkin & whisk to combine. Once fully incorporated, whisk in 1/4 cup of the melted butter. Evenly spread mixture in prepared baking dish.
3. Sprinkle cake mix evenly over pumpkin mixture. Drizzle remaining 3/4 C butter on top of cake mix, & use a spoon to gently spread the butter around, encouraging the butter to soak into the cake mix. Bake until top is browned & fully cooked through, about 1 hour.
4. Allow to cool to room temperature for filling to set completely. Serve with Whipped cream & more nutmeg if desired. Serve warm or chilled!

Call Tina: 414-881-8349 or Email: Tina@RealtyExecutives.com