

Another Great Recipe from

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Pumpkin Pie Torte

Shared by Jeff of Jackson, this is quite possibly the best pumpkin dessert on the planet. Yes...I published this recipe before. It's so good, however, I just had to share it with you again! Best of all, you can just mix it up, pour it in and top it off. Then it bakes to an impressive golden brown on its own. It's that easy!

1 can (16 ounces) pumpkin puree
1 can (12 ounces) evaporated milk
3 eggs
1-1/2 cups sugar
2 teaspoons pumpkin pie spice
2 teaspoons cinnamon
1/2 teaspoon salt
1 box (18-1/4 ounces) yellow cake mix
1 cup chopped pecans
1 cup butter, melted
Whipped topping

- Preheat oven to 350 degrees.
- Use a stand mixer to combine the first seven ingredients. Pour into a prepared 13x9 baking dish.
- Sprinkle dry cake mix over pumpkin mixture. (Dish will be full.)
- Top with pecans. Drizzle butter over top.
- Bake, uncovered, at 350 degrees for 50 to 55 minutes or until golden brown.
- Cool. Serve with whipped topping.
- Refrigerate leftovers.

Ruthie's Culinary Clues

This is a great treat to make a day or two ahead of time. You can replace the pecans with walnuts if you'd like or leave them out altogether. You can also serve this tasty dessert with vanilla ice cream instead of whipped topping.

Cynthia Says

Just before serving mix a dollop of fresh cranberry sauce with a dash of bourbon – keep it thick not runny. Throw that on top before you add the whipped topping and you have a tasty coffee time treat.