

Recipe \_\_\_\_\_

**PECAN PUMPKIN PIE WITH CARAMEL SAUCE AND WHIPPED CREAM**

- 1 29-ounce can pumpkin pie mix
- 1 5-ounce can evaporated milk
- 3 eggs, slightly beaten
- 1 cup sugar
- ½ teaspoon salt
- 2 teaspoons cinnamon
- 1 package yellow cake mix with pudding
- 2 sticks butter, melted and cooled slightly
- 1-½ cup chopped pecans

Preheat oven to 350°. Line two 9-inch cake pans with wax paper. Mix together pumpkin, milk, sugar, eggs, salt and cinnamon. Pour into pans. Sprinkle cake mix over the top. Distribute chopped pecans over cake mix and drizzle melted butter over all. Bake one hour and then chill. Invert and cut into wedges and serve with warm caramel sauce and whipped cream.

- Caramel Sauce:**
- 2 sticks sweet butter
  - 2 cups light brown sugar
  - 1 cup heavy cream

Cut butter into pieces and melt in a small, heavy-bottomed pan. Whisk in brown sugar and cream, cooking over low heat until all is melted and blended. Serve warm over pie wedges. Refrigerate unused portion.

- Whipped Cream:**
- 2 cups whipping cream
  - 3 tablespoons powdered sugar
  - 1-½ teaspoons vanilla extract

Whip cream in medium bowl and add sugar and vanilla after you start whipping the cream. Whip into soft peaks. Refrigerate until ready to use. Serve on top of pie with caramel sauce.

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serves \_\_\_\_\_

- can do ahead       can freeze       serve immediately