



Pecan Pumpkin Dessert

2 15 oz cans solid-pack pumpkin	1 12 oz can evaporated milk
1 cup granulated sugar	3 eggs
1 teaspoon vanilla extract	1 package yellow cake mix (18
¼ oz)	
1 cup melted butter or oleo	1 ½ cups chopped pecans

Frosting:

1 8 oz package cream cheese, softened	1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract	1 12 oz frozen cool whip,
thawed	

Line a 13 x 9 inch x 2-inch pan with waxed paper and coat the paper with nonstick cooking spray; set aside. In a mixing bowl, combine pumpkin, milk and sugar. Beat in eggs and vanilla. Pour into prepared pan. Sprinkle with dry cake mix and drizzle with butter. Sprinkle with pecans. Bake at 350 degrees for one hour or until golden brown. Cool completely on a wire rack. Invert onto a large serving platter; carefully remove waxed paper. In a mixing bowl, beat cream cheese, confectioners' sugar and vanilla until smooth. Fold in cool whip. Frost dessert. Store in the refrigerator. Yield: 16 servings

**ENJOY,
Robbie**