Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

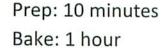
1-805-922-6191

November, 2010

Praline Pumpkin Dessert

Ingredients:

- -1 can (15 oz) pumpkin
- -1 can (12 oz) evaporated milk
- -3 eggs
- -1 cup sugar
- -4 tsp pumpkin pie spice
- -1 package white cake mix
- -1 ½ cups chopped pecans or walnuts
- 34 cup butter or margarine, melted



Makes 12 servings



Preparations:

- 1.) Heat oven to 350 degrees. Grease rectangular pan 13x9x2 inches. Mix pumpkin, milk, eggs, sugar and pumpkin pie spice until smooth. Pour into pan.
- 2.) Sprinkle cake mix (dry) over pumpkin mixture. Sprinkle with pecans. Pour melted margarine over top.
- 3.) Bake uncovered 50 to 60 minutes or until knife inserted in center of dessert comes out clean.

Find this recipe and many more at Fostersbodyandpaint.com