

Foster's Body & Paint

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Praline Pumpkin Dessert

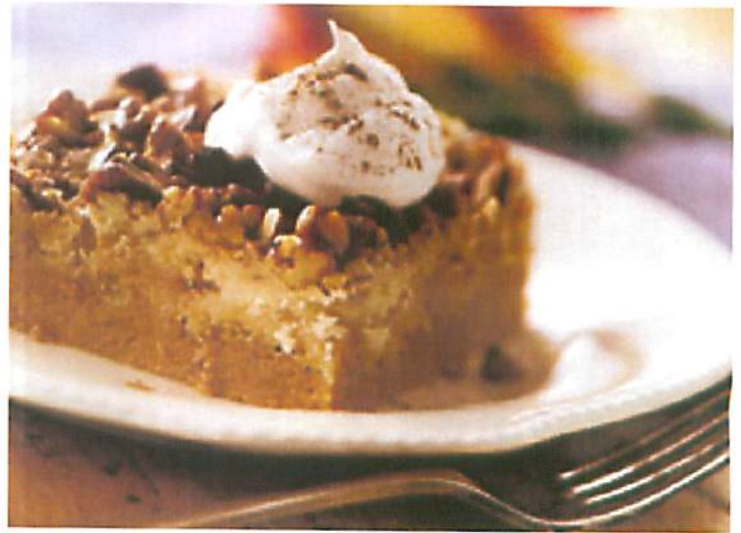
Ingredients:

- 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
- ¾ cup butter or margarine, melted

Prep: 10 minutes

Bake: 1 hour

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