



## Pumpkin Pie Cake

Yields: 18-20 servings

Prep time: 20 mins

Cook time: 1 hr 10 min

### INGREDIENTS:

- 2 cans of pureed pumpkin
- 2 ½ cups of sugar
- 2 teaspoons of ground cinnamon
- 1 teaspoon of salt
- 1 teaspoon of ground nutmeg
- 1 teaspoon of ground ginger
- 6 eggs
- 2 12 ounce cans of evaporated milk
- 2 packages of boxed yellow cake mix
- 2 cups of chopped nuts
- 1 cup of melted butter

### TOOLS:

- [Chantal ID 21 Steel Sauteuse with Lid \(5 Qt.\)](#)
- Large mixing bowl





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### PROCESS:

1. Combine pumpkin, sugar, cinnamon, salt, nutmeg, and ginger into a large mixing bowl.
2. Stir ingredients together and then add the eggs. Lightly whisk until all incorporated.
3. Slowly stir in evaporated milk and mix well.
4. Oil the [Chantal ID 21 Steel Sauteuse](#) and pour in the pie mixture. Also, pre-heat the oven to 350 °F.
5. Slowly and evenly, sprinkle the powdered cake mix on top of the pie mixture.
6. Once the mixture is completely covered in cake mix, drizzle the melted butter all around on top of the cake mix.
7. Add the chopped nuts.
8. Place on the glass lid and bake at 350 °F for 1 hour and 10 minutes.
9. Remove from the oven and let cool in order to firm.
10. Cut and serve or put in refrigerator to serve chilled. Enjoy and Happy Holidays!