- Prep time: 10 minutes
- Cook time: 45-50 minutes
- Total time: 55-60 minutes
- Yield: 12-16 servings
- Intensity: Very Easy

Table of Contents

- Ingredients
- Instructions
- Storage and Reheating
- Nutrition Information (per serving, based on 16 servings)

Ingredients

- For the Filling:
    - 1 (15-ounce) can pure pumpkin puree (not pumpkin pie mix)
    - 1 cup packed light brown sugar

- ½ cup light corn syrup
- 3 large eggs
- ¼ cup (½ stick) unsalted butter, melted
- 1 teaspoon vanilla extract
- 1 ½ teaspoons pumpkin pie spice
- ¼ teaspoon salt

- For the Topping:
  - 1 (15.25-ounce) box yellow cake mix
  - ½ cup (1 stick) unsalted butter, cold and cut into thin slices
  - 1 ½ cups pecan halves or chopped pecans

- For Serving (Optional):
  - Whipped cream or vanilla ice cream

Instructions

1. Preheat and Prepare: Preheat your oven to 350°F (175°C). Lightly grease a 9×13-inch baking dish with non-stick cooking spray or butter.

2. Make the Filling: In a large mixing bowl, whisk together the pumpkin puree, brown sugar, corn syrup, eggs, melted butter, vanilla extract, pumpkin pie spice, and salt until the mixture is completely smooth and well-combined.

3. Assemble the First Layer: Pour the pumpkin mixture into the prepared baking dish and spread it into an even layer.

4. Add the Dry Mix: Sprinkle the entire box of dry yellow cake mix evenly over the pumpkin layer. Do not stir.

5. Add the Butter: Scatter the thin slices of cold butter evenly over the top of the cake mix.

6. Top with Pecans: Sprinkle the pecans over the butter and cake mix. This will create the delicious, crunchy topping.

7. Bake: Place the dish in the preheated oven and bake for 45-50 minutes, or until the topping is golden brown and the filling is bubbly around the edges. If the pecans start to get too dark, you can loosely cover the dish with foil for the last 10-15 minutes of baking.

8. Cool and Serve: Remove from the oven and let the dump cake cool on a wire rack for at least 20-30 minutes. This allows the filling to set. Serve warm, either on its own or

topped with a generous dollop of whipped cream or a scoop of vanilla ice cream.

Storage and Reheating

- Storage: Store leftovers in an airtight container in the refrigerator for up to 5 days.
- Reheating: Reheat individual portions in the microwave for 30-45 seconds, or warm the entire dish in a 300°F (150°C) oven for 10-15 minutes until heated through.

Nutrition Information (per serving, based on 16 servings)

- Calories: 380
- Total Fat: 18g
- Saturated Fat: 7g
- Cholesterol: 55mg
- Sodium: 290mg
- Total Carbohydrates: 52g
- Dietary Fiber: 2g

- Sugars: 34g
- Protein: 3g