



Ooey Goey Pumpkin Cakes

READY IN



75 min.

SERVINGS



8

CALORIES



731 kcal

DESSERT

Ingredients

- 8 tablespoons butter melted
- 15 ounce pumpkin canned
- 8 ounce cream cheese softened
- 1 eggs
- 3 eggs
- 1 teaspoon ground cinnamon
- 8 servings candy) mini crushed for toppings (recommended: m and m's, reese's pieces, snickers, heath bars, chocolates, peanuts)
- 1 teaspoon nutmeg grated

- 16 ounce powdered sugar
- 1 teaspoon vanilla extract
- 8 servings whipped cream fresh for topping
- 18.3 ounce duncan hines classic decadent cake mix yellow

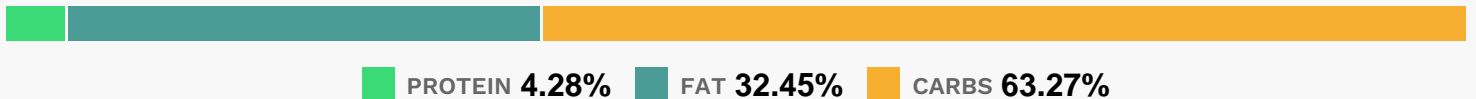
Equipment

- bowl
- oven
- hand mixer
- tart form

Directions

- Special equipment: 10 (5-inch) removable bottom tart pans
- Combine the cake mix, egg and butter and mix well with an electric mixer. Divide the mixture into 10–equally sized balls. Flatten each ball with the palm of your hand and gently press into the bottom of each tart pan.
- In a large bowl, beat the cream cheese and pumpkin until smooth with an electric mixer. Beat in eggs, vanilla and butter.
- Add the powdered sugar, cinnamon, nutmeg, and mix well. Spoon a scant 1/2-cup of the pumpkin mixture over cake batter in the tart pans and bake for about 40 minutes. Make sure not to over bake as the center should be a little gooey.
- Let cool in the pans for 10 minutes before removing.
- Serve with fresh whipped cream and candy topping.

Nutrition Facts



Properties

Glycemic Index:32.38, Glycemic Load:1.19, Inflammation Score:-10, Nutrition Score:14.950434819512%

Nutrients (% of daily need)

Calories: 731.45kcal (36.57%), Fat: 26.82g (41.26%), Saturated Fat: 15.8g (98.73%), Carbohydrates: 117.65g (39.22%), Net Carbohydrates: 115.12g (41.86%), Sugar: 87.51g (97.23%), Cholesterol: 145.13mg (48.38%), Sodium: 687.41mg (29.89%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 7.95g (15.91%), Vitamin A: 9164.05IU (183.28%), Phosphorus: 304.48mg (30.45%), Vitamin B2: 0.37mg (21.54%), Calcium: 203.8mg (20.38%), Selenium: 11.93µg (17.04%), Folate: 64.6µg (16.15%), Iron: 2.57mg (14.3%), Manganese: 0.28mg (13.87%), Vitamin E: 2.01mg (13.41%), Vitamin B1: 0.18mg (12.21%), Vitamin K: 12.27µg (11.69%), Fiber: 2.53g (10.13%), Vitamin B5: 0.99mg (9.88%), Vitamin B3: 1.81mg (9.07%), Vitamin B6: 0.14mg (6.89%), Copper: 0.14mg (6.84%), Magnesium: 26.37mg (6.59%), Potassium: 227.27mg (6.49%), Vitamin B12: 0.37µg (6.09%), Zinc: 0.75mg (5.02%), Vitamin D: 0.46µg (3.09%), Vitamin C: 2.25mg (2.73%)