

# Pumpkin Cobbler

♥♥ Popular

READY IN



60 min.

SERVINGS



8

CALORIES



283 kcal

DESSERT

## Ingredients

- ☐ 0.3 cup butter melted
- ☐ 15 ounce pumpkin pure canned (such as Libby's®)
- ☐ 2 eggs beaten
- ☐ 0.8 cup evaporated milk
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 teaspoon ground ginger
- ☐ 1 teaspoon orange extract

- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar white
- ☐ 9 ounce duncan hines classic decadent cake mix yellow jiffy® (such as Golden cake mix)

## Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Spray an 8-inch square baking dish with cooking spray.
- ☐ Whisk sugar and eggs together in a bowl until light; stir pumpkin, evaporated milk, orange extract, cinnamon, ginger, cloves, and salt into egg mixture.
- ☐ Pour pumpkin mixture into the prepared baking dish. Lightly sprinkle cake mix over the top, covering pumpkin mixture completely. Slowly drizzle melted butter over the cake mix so it doesn't puddle.
- ☐ Bake in the preheated oven until the pumpkin mixture is set and topping is golden brown, 50 minutes to 1 hour.

## Nutrition Facts



## Properties

Glycemic Index:15.64, Glycemic Load:8.73, Inflammation Score:-10, Nutrition Score:11.484782659489%

## Nutrients (% of daily need)

Calories: 283.26kcal (14.16%), Fat: 9.68g (14.89%), Saturated Fat: 5.68g (35.47%), Carbohydrates: 45.82g (15.27%), Net Carbohydrates: 43.72g (15.9%), Sugar: 30.46g (33.85%), Cholesterol: 63.02mg (21.01%), Sodium: 394.14mg (17.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.84g (9.69%), Vitamin A: 8566.58IU (171.33%), Phosphorus: 189.35mg (18.93%), Calcium: 153.85mg (15.39%), Vitamin B2: 0.23mg (13.68%), Manganese: 0.27mg

(13.41%), Vitamin K: 10.27µg (9.78%), Iron: 1.7mg (9.45%), Folate: 35.39µg (8.85%), Fiber: 2.1g (8.38%), Vitamin E: 1.19mg (7.91%), Selenium: 5.32µg (7.6%), Vitamin B1: 0.1mg (6.83%), Vitamin B5: 0.66mg (6.58%), Potassium: 216.59mg (6.19%), Magnesium: 23.13mg (5.78%), Vitamin B3: 1.01mg (5.03%), Copper: 0.09mg (4.71%), Vitamin B6: 0.09mg (4.32%), Zinc: 0.52mg (3.46%), Vitamin C: 2.69mg (3.26%), Vitamin B12: 0.18µg (2.99%), Vitamin D: 0.24µg (1.62%)