



Pumpkin Pie Cake I

READY IN



45 min.

SERVINGS



15

CALORIES



376 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter
- ☐ 29 ounce pumpkin puree canned
- ☐ 3 eggs
- ☐ 12 fluid ounce evaporated milk canned
- ☐ 4 teaspoons pumpkin pie spice
- ☐ 0.5 teaspoon salt
- ☐ 1 cup walnuts chopped
- ☐ 1 cup sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

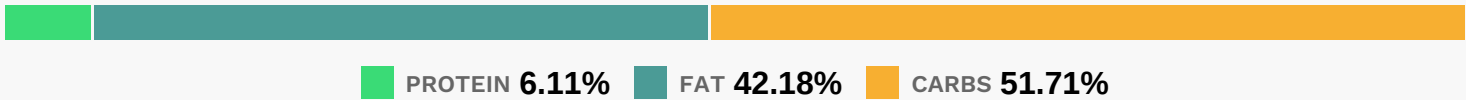
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).
- ☐ In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice.
- ☐ Mix well.
- ☐ Pour batter into the prepared pan.
- ☐ Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix.
- ☐ Sprinkle walnuts over the top.
- ☐ Bake for 55 to 60 minutes, or until done.

Nutrition Facts



Properties

Glycemic Index:9.34, Glycemic Load:9.42, Inflammation Score:-10, Nutrition Score:13.314347966858%

Flavonoids

Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg

Nutrients (% of daily need)

Calories: 375.63kcal (18.78%), Fat: 18.14g (27.9%), Saturated Fat: 8.35g (52.17%), Carbohydrates: 50.02g (16.67%), Net Carbohydrates: 47.42g (17.24%), Sugar: 32.71g (36.34%), Cholesterol: 64mg (21.33%), Sodium: 442.48mg (19.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.91g (11.82%), Vitamin A: 8920.58IU (178.41%), Manganese: 0.5mg (25.15%), Phosphorus: 221.9mg (22.19%), Calcium: 167.89mg (16.79%), Vitamin B2: 0.24mg (14.3%), Iron: 2.02mg (11.22%), Copper: 0.22mg (11.06%), Folate: 44.17µg (11.04%), Vitamin K: 11.09µg (10.57%), Fiber:

2.6g (10.42%), Vitamin E: 1.36mg (9.05%), Magnesium: 36.07mg (9.02%), Vitamin B1: 0.14mg (9.02%), Selenium: 5.13µg (7.32%), Potassium: 253.88mg (7.25%), Vitamin B5: 0.69mg (6.88%), Vitamin B6: 0.13mg (6.42%), Vitamin B3: 1.16mg (5.78%), Zinc: 0.75mg (4.98%), Vitamin C: 2.98mg (3.61%), Vitamin B12: 0.17µg (2.83%), Vitamin D: 0.2µg (1.33%)