

Pumpkin Pie Cake II

READY IN



80 min.

SERVINGS



15

CALORIES



287 kcal

DESSERT

Ingredients

- ☐ 1 cup brown sugar
- ☐ 29 ounce pumpkin puree canned
- ☐ 1 eggs
- ☐ 3 eggs
- ☐ 0.7 cup evaporated milk
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 0.3 cup butter
- ☐ 0.5 cup sugar white
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

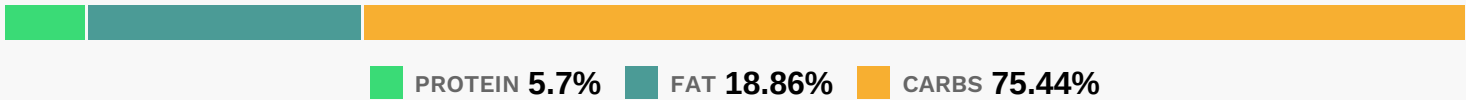
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
- ☐ Reserve 1 cup of cake mix from the package. In a bowl, combine remaining cake mix, 1 egg and melted margarine. Press mixture into the bottom and up the sides of a 9x13 inch pan to form a crust.
- ☐ Mix together the pumpkin, 3 eggs, sugar, cinnamon and evaporated milk until blended.
- ☐ Pour over the crust.
- ☐ Combine the brown sugar and reserved 1 cup cake mix, then cut in the margarine until mixture is crumbly.
- ☐ Sprinkle over the filling.
- ☐ Bake in the preheated oven for 50 minutes. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:5.01, Glycemic Load:4.66, Inflammation Score:-10, Nutrition Score:11.075652169145%

Nutrients (% of daily need)

Calories: 286.56kcal (14.33%), Fat: 6.14g (9.45%), Saturated Fat: 2.15g (13.45%), Carbohydrates: 55.29g (18.43%), Net Carbohydrates: 53.18g (19.34%), Sugar: 38.79g (43.1%), Cholesterol: 46.9mg (15.63%), Sodium: 322.25mg (14.01%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.18g (8.36%), Vitamin A: 8755.98IU (175.12%), Phosphorus: 173.66mg (17.37%), Calcium: 138.21mg (13.82%), Vitamin B2: 0.2mg (11.83%), Iron: 1.83mg (10.17%), Manganese: 0.2mg (9.8%), Vitamin K: 9.93µg (9.46%), Folate: 36.64µg (9.16%), Fiber: 2.11g (8.44%), Vitamin E: 1.16mg (7.74%), Selenium: 5.34µg (7.62%), Vitamin B1: 0.1mg (6.88%), Vitamin B5: 0.62mg (6.19%), Potassium: 201.34mg (5.75%), Magnesium: 21.7mg (5.43%), Vitamin B3: 1.05mg (5.25%), Copper: 0.1mg (5.09%), Vitamin B6: 0.09mg (4.47%), Vitamin C: 2.53mg (3.07%), Zinc: 0.43mg (2.88%), Vitamin B12: 0.16µg (2.68%), Vitamin D: 0.25µg

(1.64%)