

Mabel's Pumpkin Dessert

Bake in a 9 x 13 greased pan
350 degrees for 45 minutes to 1 hour (you'll want to test the center with a toothpick for doneness and you don't want it to be too swooshy in the pan...it will start to pull away from the edges when done)

Ingredients for the TOP layer:

1 cup of a Yellow Cake Mix of Betty Crocker (use this brand)
¼ cup sugar
1 teaspoon cinnamon
¼ cup butter (melted)

BOTTOM layer:

Rest of the cake mix
½ cup of butter (melted)
1 egg (beaten)

MIX this up---and pat in the cake pan

Then pour this on top of the UNBAKED BOTTOM layer:
3 cups of pumpkin (1 large can, or almost all of 2 small cans)
2 ½ teaspoons pumpkin pie spice
½ cup sugar
2 eggs (beaten)
2/3 cup milk

Mix this until smooth and put on the unbaked bottom layer.

Then I mix the TOP layer up, and crumble over the top (or I use my hands and make small 'cloud' patties and lay on the top).

ENJOY!!!

I have Cool Whip handy when ready to serve for a dollop!!!