

**2006 FALL FESTIVAL RECIPE CONTEST WINNER**  
**First Place Winner – Hettie Wilkerson**

## **Pumpkin Crunch**

- 1 Box Yellow Cake Mix
- 2 Cups Fresh Pumpkin
- 1 Can (12 oz.) Evaporated Milk
- 3 Large Eggs
- 1 ½ Cups Sugar
- 1 Tsp. Ground Cinnamon
- ½ Tsp. Salt
- 1 Cup Chopped Pecans
- 1 Cup Butter (or 1 ½ sticks)

Grease bottom of a 9 x 13 pan. Combine pumpkin, milk, eggs, sugar, cinnamon, and salt in large bowl. Mix well and pour into pan. Sprinkle cake mix evenly over pumpkin mixture. Top with pecans, drizzle melted butter over top, and bake at 350 degrees for 50-55 minutes or until golden brown.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).