

2010 Fall Festival Recipe Winner

Third Place Winner – Judy Adams

Pumpkin Dessert Squares

Crust:

- 1 package Yellow cake mix
- ½ cup melted butter
- 1 egg, beaten

Set aside 1 cup of cake mix. Combine remaining mix with butter and egg. Spread into a greased 13 x 9 inch cake pan.

Filling:

- 3 cups pumpkin
- 2/3 cups milk
- ½ cup brown sugar
- 2 beaten eggs
- 1 Tbsp pumpkin pie spice

Mix all ingredients together and pour over crust.

Topping:

- 6 teaspoons of butter
- 1 cup chopped pecans
- ¼ cup sugar
- 1 cup cake mix
- 1 teaspoon ground cinnamon

Combine cake mix, sugar, cinnamon, and butter with a fork until crumbly; add nuts and sprinkle over filling. Bake at 350 degrees for 1 hour.

- Whipped cream and pecan halves optional.

Recipe Courtesy of McLeod Farms, www.macspride.com