

Praline-Pumpkin Cake



desserts

POINTS® Value: 5

Servings: 16

Preparation Time: 15 min

Cooking Time: 60 min

Level of Difficulty: Easy

Take a break from traditional pumpkin pie and complete your Thanksgiving meal with this scrumptious pecan-topped pumpkin cake.

Ingredients

- 1 sprays cooking spray
- 15 oz canned pumpkin
- 12 oz fat-free evaporated milk
- 1/4 cup fat-free egg substitute
- 1/2 cup sugar
- 4 tsp pumpkin pie spice
- 18 1/4 oz unprepared white cake mix
- 1/2 cup pecan halves, chopped
- 1/4 cup reduced-calorie margarine, melted

Instructions

Preheat oven to 350°F. Coat bottom and sides of a 13 x 9 x 2-inch baking pan with cooking spray.

Stir pumpkin, milk, egg substitute, sugar and pumpkin pie spice together in a medium bowl until smooth; pour into pan. Sprinkle dry cake mix over pumpkin mixture and gently press it into pumpkin mixture to moisten. Sprinkle cake with pecans and then drizzle margarine evenly over top.

Bake, uncovered, until knife inserted in center of cake comes out clean, about 50 to 60 minutes. Cool completely before slicing into 16 pieces.