



## Pumpkin Crisp de Garvin

from: **Keith Garvin**

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### INGREDIENTS

- ♦ 1 can pumpkin, 15 ounces
- ♦ 1 cup evaporated milk
- ♦ 1 cup sugar
- ♦ 1 teaspoon vanilla extract
- ♦ 1/2 teaspoon ground cinnamon
- ♦ 1 package butter-flavored yellow cake mix, 18.25 ounces
- ♦ 1 cup chopped pecans
- ♦ 1 cup butter, melted
- ♦ whipped cream (optional)
- ♦ ground nutmeg (optional)

### DIRECTIONS

Stir together the first five ingredients. Pour into a lightly greased 13x9 inch baking dish. Sprinkle cake mix evenly over pumpkin mixture. Sprinkle evenly with pecans. Drizzle butter over pecans.

Bake at 350 degrees for one hour to one hour and five minutes, or until golden brown. Remove from oven and let stand 10 minutes before serving.

Serve warm or at room temperature with whipped cream, if desired. Sprinkle with nutmeg, if desired.