



PUMPKIN CAKE DELIGHT

Melissa and David Tyson

1 $\frac{3}{4}$ cups of sugar	4 eggs
2 teaspoons cinnamon	1 (12 oz.) can evaporated milk
$\frac{3}{4}$ teaspoon ginger	1 Duncan Hines golden butter cake mix
$\frac{1}{2}$ teaspoon allspice	1 stick plus 1 tablespoon cold butter
$\frac{1}{2}$ teaspoon nutmeg	1 cup chopped pecans
1 $\frac{1}{2}$ teaspoon vanilla	
1 (15 oz.) can pumpkin	

Mix sugar and spices together, stir in pumpkin, add eggs and mix thoroughly. Slowly stir in milk and vanilla. Pour mixture in 13 x 9 inch buttered baking dish. Sprinkle dry cake mix evenly over mixture. Place thinly sliced butter over cake mix. Sprinkle pecans over butter. Bake 1 hour at 350 degrees (check at 50 minutes).

PUMPKIN GOOEY BUTTER CAKES

Julie Tyson Quintana

1 package yellow cake mix	1 (15 oz.) can pumpkin
1 egg	3 eggs
8 Tbs. butter, melted	1 tsp. cinnamon
Filling	1 tsp. nutmeg
1 (8 oz.) package cream cheese, softened	

Preheat oven to 350 degrees F. combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 9 x 13 inch baking pan. To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar, cinnamon, nutmeg and mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to overbake as the center should be a little gooey. Serve with fresh whipped cream.

Note: Variations: For a Pineapple Gooey Cake: Instead of the pumpkin, add a drained 20-oz. can of crushed pineapple to the cream cheese filling. Proceed as directed above. For a Peanut Butter Gooey Cake: Use a chocolate cake mix. add 1 cup creamy peanut butter to the cream cheese filling instead of the pumpkin. Proceed as directed above.

