

PUMPKIN PIE CAKE



3 BEATEN EGGS,

1 LG CAN EVAPORATED MILK,

1/2 TEASPN SALT,

1 C SUGAR,

1 LG. CAN PUMPKIN(28 OZ SIZE),

3 TEAS. CINNAMON,

3 TEAS. GROUND GINGER.

1/2 PKG DRY YELLOW CAKE MIX

1 CUBE OF BUTTER

BEAT TOGETHER AND PUT IN A GREASED 9X13 PAN. SPRINKLE WITH 1/2 PKG DRY YELLOW CAKE MIX
MELT 1 CUBE OF BUTTER AND DRIZZLE OVER DRY CAKE MIX. SPRINKLE WITH 1 C CHOPPED NUTS. BAKE
350 DEGREES FOR 45 TO 50 MINUTES UNTIL BROWNE. NOW I HAVE HAD TROUBLE IN THE PAST
FINDING CANNED PUMPKIN HERE IN MEXICO. I SAW SOME LAST WEEK IN EL ROBLE. ALSO, BUTTERNUT
SQUASH IS COMING INTO SEASON DOWN HERE. ONE COULD USE THE EQUIVALENT AMOUNT OF
COOKED BUTTERNUT SQUASH (ABOUT 4 C) IN PLACE OF THE PUMPKIN. I NEVER TRIED IT, BUT I
WOULD IF I COULDN'T GET THE PUMPKIN. ENJOY!

GAIL FROM THE M/V WANDERER.