

## **Pumpkin Kinda Sorta Dump Cake**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

3 eggs  
1 12-ounce can evaporated milk  
2 teaspoons cinnamon  
1/2 teaspoon ginger  
1/4 teaspoon cloves  
1/2 teaspoon salt  
1 29-ounce can pumpkin (or about 3-1/2 cups)  
1/4 cup white sugar  
1/2 cup brown sugar, packed  
1 large box yellow cake mix  
1 cup (2 sticks) sweet butter, melted

### *Instructions:*

Preheat the oven to 350 degrees, and grease a 9-by-13-inch pan. In a large bowl beat the eggs; then beat in the evaporated milk, the spices, the salt, and the pumpkin. Stir in the sugars and blend. Pour the resulting mixture into the prepared pan.

Sprinkle the cake mix over the top and make sure it is fairly even; then drizzle the melted butter over all. Bake until the top is golden brown, about 50 to 60 minutes. Let the cake cool before cutting and serving. Serve with whipped cream.

Serves 12.