

# Pumpkin Cake

*Unit: Large Skillet or Electric Skillet*

**1 - Yellow cake mix**

**1/2 - Cup milk**

**1 - 14 oz can pumpkin**

**2 - Eggs**

**1.5 - Tsp pumpkin pie spice**

**1 – 8oz Cream cheese softened**

**1 - Cup powdered sugar**

**1/2 - Cup caramel ice cream topping**

**1/2 - Cup chopped toasted pecans**

Heat skillet on medium-low with cover on while mixing cake mix with 1 cup of pumpkin, milk, eggs and 1 tsp pie spice in large mixing bowl. When the lid is stinging hot, spray and then pour the mix in center of the skillet. Replace cover and cook for 20 minutes or until done.

Beat cream cheese in bowl with mixer until creamy. Add powdered sugar, 1/4 cup of cooked pumpkin and the 1/2 tsp of pie spice. Place mixture in a saucepan and turn on medium heat until it liquifies. When cake is done, pour the mixture over the cake. Drizzle the caramel topping over the cake and then the pecans. Serve from the unit!