

PUMPKIN CRISP

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2 16 oz cans pumpkin
4 eggs, slightly beaten
3 cups evaporated milk
1 1/2 cups sugar
1 tsp cinnamon
1/2 tsp nutmeg
1 tsp salt
1 (2-layer) yellow cake mix
1/2 cup butter melted
1 cup chopped pecans

Grease Dutch Oven) with (preferably butter flavored Crisco. Best way to grease the Dutch Oven: warm the oven with coals (10 minutes), spread the Crisco covering fully all side, corner and bottom surfaces, put back under coals till Crisp recipe is ready to pour. When recipe is ready, gently wipe out excess Crisco.

Combine all but last three ingredients. Pour into a Dutch Oven.

Sprinkle dry cake mix evenly over the top of the pumpkin mixture. Sprinkle pecans on top of cake mixture.

Drizzle melted butter over top.

Bake 350°F for 1 hour and 20 minutes.