



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

"Pumpkin Pie Cake"

Crust:

**1 box yellow cake mix (reserve 1 cup for crumble)
1 egg
1/2 cup melted butter**

Filling:

**12 oz canned pumpkin (not pie filling!)
2/3 cup sweetened condensed milk
1 cup sugar
2 eggs
1/2 tsp nutmeg**

Crumble:

**1 cup reserved cake mix
1/4 cup butter (cubed)
1/4 cup sugar
cinnamon, as needed**



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- 1.) Preheat oven to 350 degrees. Mix all ingredients together with rubber spatula until fully incorporated. Spray 13x9 casserole dish with pan release. Pat crust into casserole dish (should resemble a cookie dough).**
- 2.) Mix ingredients for the filling in a large bowl with a whisk until smooth and incorporated. Pour mixture on top of crust.**
- 3.) For the crumble: mix the sugar and flour and cut in the butter with your hands as you would make a pie dough. It should resemble a coarse crumble. Sprinkle crumble evenly over cake. Lightly sprinkle cinnamon over entire cake. Bake for 1 hour or until a toothpick inserted in the middle of the cake comes out clean.**