



Pumpkin Crunch Pie

Original 22-Nov-2013, Updated 13-Nov-2022

Level: Easy Prep Time: 15 minutes

Serves: 24 Cook Time: 60 minutes

Pumpkin filling ingredients:

1 (29 oz.) can 100% pure pumpkin puree (i.e. Libby's®)

1 (12 oz.) can evaporated milk

2 cups white granulated sugar

3 large eggs

1 tsp. ground cinnamon

1½ tsp. pure vanilla extract

¼ tsp. freshly ground nutmeg

Crust ingredients:

1 (15.25 oz.) box Betty Crocker Super Moist Yellow Cake Mix

1½ cups coarsely chopped pecans (or walnuts)

2 sticks (1 cup) unsalted butter, melted and slightly cooled, plus more
to grease pan



Preheat oven to 350°F. Lightly grease the bottom of a non-stick 9"x13" baking pan with unsalted butter. Next, line the bottom only with wax paper (do not use parchment paper). Lightly grease the lined bottom and sides of the pan with unsalted butter. Set aside.

In a large bowl, mix pumpkin, evaporated milk, sugar, eggs, cinnamon, vanilla, and nutmeg. Mix well until all ingredients are combined. Pour pumpkin mixture into the prepared baking pan. With your hand or a large spoon, evenly sprinkle the dry yellow cake mix over the pumpkin mixture, covering the pumpkin mixture entirely. With an angled icing spatula, lightly smooth out the top of the dry yellow cake mix but do not press down into the pumpkin mixture. Evenly sprinkle the chopped pecans over the dry yellow cake mix. Spoon the melted butter evenly over the pecans and dry cake mix (do not pour the butter over.) Bake for 1 hour.

When done baking, let cool on a wire rack for 10 minutes. With a thin knife, loosen the edges from the pan. Place a platter or large serving dish upside down on top of the 9"x13" pan then carefully flip the dish and pan over. Lightly tap the bottom of the 9"x13" pan to release. Remove the wax paper. Cool completely on wire rack. Refrigerate for 4 to 5 hours or overnight, then cut and serve plain or with whipping cream.