Pumpkin Pie Dessert: Yellow Cake Mix Bake

A buttery crumble topping over a spiced pumpkin puree base



PREP	COOK	TOTAL	SERVES	CALORIES
20 min	55 min	1 hr 15 min	12 servings	410 kcal

Ingredients

- 425 g canned pumpkin puree
- 430 g yellow cake mix box
- 3 large eggs
- 360 ml evaporated milk
- 120 g light brown sugar, for filling
- 30 g light brown sugar, for butter crust
- 8 g pumpkin--pie spice
- 5 g ground cinnamon
- 100 g pecans, chopped
- 113 g unsalted butter, melted
- salt, slight pinch

Instructions

1. Prepare the oven: Preheat your oven to 180°C (350°F). Lightly spray a 23 cm × 33 cm (9--inch × 13--inch) pan with non--stick spray. This ensures the dessert releases cleanly from the edges after baking.
2. Whisk the filling: Combine pumpkin puree, evaporated milk, eggs, 120 g light brown sugar, pumpkin--pie spice, cinnamon and salt in a large bowl. Whisk until the mixture is smooth. Stirring the pumpkin mixture thoroughly before adding the eggs prevents lumps from forming.
3. Layer the pumpkin: Pour the filling into your prepared pan. Use a spatula to spread it evenly across the base. A level surface ensures the topping bakes at a uniform rate.

4. Add cake mix: Sprinkle the dry yellow cake mix over the entire top of the filling. Press the powder gently with your hand. This creates an even layer that will support the butter and nuts.
5. Apply the topping: Drizzle the 113 g melted butter over the cake--mix layer. Sprinkle the remaining 30 g light brown sugar and chopped pecans over the butter. The butter binds the dry mix into a savoury crust.
6. Bake the dessert: Place the pan on the middle rack and bake for 45--55 minutes. Look for golden brown edges and ensure a knife inserted into the centre comes out clean. This confirms the filling is set.
7. Cool and set: Move the pan to a wire rack. Allow the dessert to cool for 20 minutes before slicing. Resting the dish allows the structure to firm up so you get clean cuts.

Notes

Yellow Cake MixUse a gluten-free cake mix of similar weight if you cannot find standard wheat-based mix. This change ensures the crust remains crisp while keeping the flavour consistent. Do not substitute with a different cake flavour, as the neutral sweetness of yellow cake is essential to balance the pumpkin spices.

What to serve with itTop a slice with whipped cream and a dusting of ground cinnamon for a light finish. You can also serve it warm with a scoop of vanilla ice cream or a drizzle of caramel sauce to add richness to the buttery crumble and spiced filling.

Storing and reheatingKeep leftovers in an airtight container in the refrigerator for up to 4 days. For longer storage, freeze in a freezer-safe container for up to 3 months. Thaw the dessert overnight in the refrigerator before serving to maintain the texture of the cake layer.