

Pumpkin Toffee Dump Cake

(adapted from Pumpkin Dumpkin on Kraft Recipes)

1 pkg. (3 oz.) JELL-O Vanilla
Flavor Instant Pudding
1 cup milk
15 oz. can pumpkin puree
1 cup evaporated milk
3/4 cup sugar
2 eggs
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1 tsp. vanilla
1 box (16.5-oz.) yellow cake mix
1-1/2 sticks butter, melted
1/2 of an 8 oz tub Cool Whip Whipped Topping, thawed
6 oz (about 1/2 pkg) Toffee chips or crushed Heath bar chips



Preheat oven to 350 degrees. Begin with making vanilla pudding by combining instant vanilla pudding with milk, mixing well and put in refrigerator. Mix pumpkin with next six ingredients and mix well. Line the bottom and sides of a 13x 9 baking pan with parchment paper, and then pour in the pumpkin mixture. Spread dry yellow cake mix over pumpkin. Drizzle melted butter over cake mix as evenly as possible. Bake at 350 degrees for 50-60 minutes or until golden brown in color.

Let stand about 10 minutes, then lift cake out by the paper, invert the baking dish over it and flip it over. Carefully remove parchment paper. Let cool completely; refrigerate.

Mix pudding with 1/2 tub of Cool Whip. Spread over the top of dessert. Top with toffee chips or Heath bar chips. Keep refrigerated. Enjoy!

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