

PUMPKIN PUDDING

Chef David Sanford, Crane Creek Vineyards

We served this dessert at our first Amici della Vigna event to rave reviews all around. Hope you enjoy this alternative to Pumpkin Pie.

2/3 cup sugar
3 eggs, beaten
1- 12 oz. can evaporated milk
1- 29 oz. can pumpkin puree
1 tsp. cinnamon
¼ tsp. ground cloves
¼ tsp. pumpkin spice
½ tsp. salt
½ 18.25 oz. package spice cake mix
¼ -½ cup melted butter
½ cup chopped nuts (walnuts/pecans)

Preheat oven to 350 degrees.
Grease 9" x 13" baking dish.

Blend sugar, eggs, evaporated milk, pumpkin, spices and salt together. Pour into baking dish. Sprinkle dry cake mix over pumpkin mixture. Sprinkle with nuts and more cinnamon. Drizzle with melted butter.

Bake for 60 minutes or until tester comes out clean. Serve warm with real whipped cream. Enjoy!