

PUMPKIN CRUNCH

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Equipment

- 25 charcoal briquettes
- bowl
- can opener
- spoon for mixing
- aluminum foil
- 12 inch Dutch oven
- knife
- serving spoon

Ingredients

- 1 can (15 oz) pumpkin puree
- 1 can (12 oz) evaporated milk
- 3/4 cup white sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 eggs
- 1 box yellow cake mix
- 1 1/2 cups chopped pecans
- 1 stick butter, melted

Directions

1. Prepare the charcoal.
2. Line the Dutch oven with aluminum foil.
3. Mix pumpkin, milk, sugar, spices, and eggs.
4. Pour mixture into Dutch oven.
5. Sprinkle dry cake mix over pumpkin mixture and top with pecans.
6. Dot the butter on top in very small pieces.
7. Put 8 briquettes under the oven and 17 on top.
8. Check at 50 minutes. It is done when a knife inserted in the middle comes out clean. Continue cooking if necessary, checking about every 5 minutes.

*If your charcoal is burning too quickly, light some more at about the 30 minute mark.

*If it is getting too brown on top when you check it, move some charcoal to the bottom.

If baking at home, use a 9×13 inch pan. Bake at 350 for about 50 to 60 minutes.