

Pumpkin Pecan Cake

Ingredients:

1 package spice cake mix, pudding

included (~18½ ounces)

1 cup canned pumpkin

½ cup cooking oil

1 package vanilla instant pudding

mix (3¾ ounces)

3 eggs

1 teaspoon cinnamon

½ cup water

½ cup chopped pecans

1. Adjust oven rack to lower-middle position and heat oven to 350°
2. Grease and flour 10- or 12-cup Bundt Pan
3. In large bowl, combine first seven ingredients and beat at medium speed for five minutes
4. Fold in chopped pecans
5. Bake for 40-45 minutes or until cake tests done (dry toothpick inserted 1" from edge of pan)
6. Cool in pan 10-15 minutes and then turn out on wire rack or serving plate
7. Serve with whipped cream, if desired.

Note: If using smaller Bundt pans, cook at 325 °. For micro-cakes, cook 15 minutes. For cupcake-size, cook 20 minutes. Use smallest cookie scoop for micro-cakes. Use middle-sized one for cupcake-size. Spray pan with cooking spray – no need to flour pan. To release bubbles, tap pans hard repeatedly before baking.