

Pumpkin Crisp

Prep Time: 10 minutes

Cook Time: 55 minutes

Total Time: 1 hour 5 minutes

Servings [8](#)

Ingredients

- 1 15 ounce pumpkin puree (find recipe on website)
- 1 cup heavy cream
- 1/2 cup white granulated sugar
- 1 teaspoon vanilla extract
- 2 teaspoon pumpkin pie spice
- 1 box yellow cake mix
- 1/2 cup brown sugar
- 1 cup quick cook oats
- 1/2 teaspoon ground nutmeg
- 1 cup chopped nuts (I like pecans)
- 2 sticks melted unsalted butter

Instructions

Prep 9 x 13 baking dish by greasing bottom and sides. Pre Heat oven to 350 degrees

1. Combine pumpkin, heavy cream, sugar, vanilla extract, pumpkin pie spice mixing with a mixer. Add to the baking dish.
1. In a bowl whisk together cake mix, brown sugar, oats and ground nutmeg. Spread over pumpkin mixture in dish. Sprinkle nuts on top. Pour melted butter over all making sure the entire top is wet with the butter.
1. Bake for 50 to 55 minutes until top is browned.

Serve with vanilla ice cream