

# **Ultimate Pumpkin-Pie Cake!**

## ***For Crust:***

- 1 Spice Cake-Cake Mix (can also use yellow cake mix)
- 1 egg
- 1 stick butter

## ***For Filling:***

- 2 - 8 oz Cream Cheese
- 1 can (15 oz) Pumpkin Puree
- 4 eggs
- 2 teaspoon vanilla
- 1 ½ teaspoon pumpkin pie spice
- 1 - 16 oz box powdered sugar (3 ¾ cups)
- 1 stick butter

Preheat oven to 350°.

Spray 13x9 pan with cooking spray.

In bowl combine cake mix, egg, and butter. Mix well with electric mixer. (Will be crumbly.) Pat into bottom of prepared pan and set aside.

With electric mixer, beat cream cheese until smooth. Add pumpkin, eggs and vanilla. Mix well. Add spice and powdered sugar and beat well.

Slowly pour in butter and mix well.

Pour filling over crust, and spread evenly. Bake for 50 minutes until set.

Refrigerate for 4 hours or overnight before cutting. Serve with fresh whipped cream or Cool Whip. Top with a pecan half, if desired. Refrigerate leftovers. (If there are any!) :D