

Pumpkin Pie Cobbler Recipe

Ingredients

1 29oz. can of pumpkin
1 1/2 cups sugar
1 tsp. salt
4 large eggs
2 Tbs. pumpkin pie spice
2 12oz. cans evaporated milk
1 box yellow cake mix
1 stick of margarine or butter

Instructions

Mix all ingredients except for cake mix and butter in large bowl with whisk. Line inside of Dutch oven with foil. Pour liquid into Dutch oven. Carefully sprinkle dry cake mix on top of pie filling. Slice stick of butter and spread slices onto top of cake mix. Cover Dutch oven and begin heating process. I use eight charcoals on bottom and cover the top with coals. It all depends on the weather and Dutch oven you have. Cook until cake mix turns golden brown. Serve warm or cold.