
Pumpkin Coconut Crunch Cake

Description

A tropical twist on pumpkin dessert season! Creamy pumpkin and coconut baked into a crunchy, sweet-and-salty treat that's perfect for sharing at fall gatherings.

Total time: 1 hr 25 min Yield: 10 to 12 servings

Ingredients

non-stick cooking spray
15 oz pure pumpkin
12 oz coconut evaporated milk
3 large eggs
1/2 cup sugar
2 tsp pumpkin pie spice
1 pkg yellow cake mix
1 pkg Jell-O coconut cream instant pudding & pie filling (3.4 oz.)
1 cup whole pecans (crushed into small pieces)
2 cup pretzels (crushed into small pieces)
1 cup shredded sweetened coconut flakes
1 cup butter (melted)

Prep Time: 30 min Cooking Time: 55 min Total Time: 1 hr 25 min

Instructions

Preheat the oven to 350°F. Lightly spray the bottom of a 9"x13" baking dish with non-stick cooking spray.

In a large bowl, combine the pumpkin, coconut evaporated milk, eggs, sugar and pumpkin pie spice. Mix well, then pour the mixture into the prepared baking dish. Sprinkle the cake mix and coconut Jell-O evenly over the top, and gently pat down with a spoon.

Place the pecans and pretzels in a large zip-top bag and crush with a rolling pin to the desired size. Add the coconut flakes to the bag and mix well. Evenly sprinkle this mixture over the cake layer, then drizzle the melted butter evenly on top.

Bake for 55 to 65 minutes, or until golden brown and a toothpick inserted into the center comes out clean.

Serve warm with vanilla or coconut ice cream for a festive holiday dessert.

Recipe brought to you by:

Chef Ryan Covert