



### **1st Place Upside Down Pumpkin Pie Pat Zell. Necedah**

Ingredients: 1  $\frac{3}{4}$  c pumpkin.  $\frac{2}{3}$  e evaporated milk,  $\frac{1}{2}$  c brown sugar,  $\frac{3}{4}$  c granulated sugar, 2 lg eggs, 2 tsp pumpkin pie spice,  $\frac{1}{2}$  tsp cinnamon,  $\frac{1}{2}$  tsp salt.  $\frac{1}{2}$  pkg yellow cake mix with pudding (1  $\frac{3}{4}$  c)  $\frac{3}{4}$  c chopped pecans, 1 stick unsalted butter.

Filling: whisk pumpkin. milk, sugar, eggs, pie spice, cinnamon, salt together, Grease a 9 in pie tin and line with 14 in wax paper. Pour in filling. Sprinkle top with cake mix s and then nuts, Drizzle melted butler over. Bake in center of oven at 325 degrees for 55-60 minutes. Top will be deep brown and knife in center comes clean. Cool & chill 4 hrs or overnight, invert and remove paper. Decorate top with dabs of whipped cream and nuts.