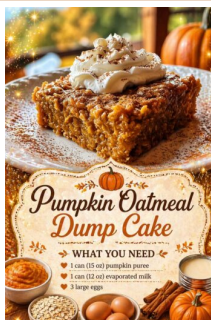


Pumpkin Oatmeal Dump Cake Recipe: Cozy, Easy, and Perfect for Fall

Pumpkin Oatmeal Dump Cake Recipe



OVEN
350°F

TIME
45 to 55 min

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INGREDIENTS

For the Pumpkin Layer:

- 1 can pumpkin puree
- 3 large eggs
- 1 cup evaporated milk
- 3/4 cup granulated sugar
- 1/2 cup brown sugar
- 1 teaspoon vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon salt

For the Topping:

- 1 box yellow cake mix
- 1 cup old-fashioned oats
- 3/4 cup unsalted butter, melted
- 1/2 cup chopped pecans, optional

DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and grease a 9x13-inch baking dish.
2. Mix the pumpkin layer: In a large bowl, whisk together the pumpkin puree, eggs, evaporated milk, granulated sugar, brown sugar, vanilla extract, cinnamon, nutmeg, ginger, and salt until smooth.
3. Pour into the dish: Spread the pumpkin mixture evenly into the prepared baking dish.
4. Add the dry topping: Sprinkle the dry cake mix evenly over the pumpkin layer.
5. Add oats and nuts: Scatter the oats over the cake mix, followed by the chopped pecans if using.
6. Drizzle with butter: Pour the melted butter evenly over the top, trying to cover as much of the dry mixture as possible.
7. Bake: Bake for 45 to 55 minutes, or until the top is golden and the center is set.
8. Cool slightly: Let the dump cake rest for 10 to 15 minutes before serving.
9. Serve: Scoop warm into bowls and top with whipped cream or vanilla ice cream if desired.

SWAPS & NOTES

Pumpkin puree: Make sure to use pure pumpkin, not pumpkin pie filling.

Oats: Old-fashioned oats give the topping the best hearty texture.

Cake mix: Yellow cake mix keeps it classic, but spice cake mix can make it even more autumn-forward.

Pecans: These are optional, but they add a great crunch and a little nutty richness.

TIPS FOR SUCCESS

The best tip for dump cake is to distribute the melted butter as evenly as possible over the top.

That helps prevent dry patches and gives you a more evenly golden finish.

If you notice a few dry spots before baking, a little extra butter can help.

Another helpful tip is to let the dessert cool slightly before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-oatmeal-dump-cake-recipe-cozy-easy-and-perfect-for-fall/>