

Pumpkin Cobbler

Shopping List:

- 4 eggs, slightly beaten
- 1 can (29 oz.) Libby's pumpkin
- 1 ½ cup sugar
- 1 teaspoon salt
- 3 ½ teaspoons pumpkin pie spice
- ¾ cup melted butter
- 3 cups evaporated milk
- 1 yellow cake mix
- 1 cup chopped nuts

Directions:

Mix together eggs, pumpkin, sugar, salt, spice and milk. Spread into the bottom of a seasoned dutch oven. Spread dry yellow cake mix over the top. Sprinkle chopped nuts over this and pour melted butter over the top. Bake at 425 degrees for 15 minutes, then reduce heat to about 350 degrees for 50 minutes or until knife comes out clean. To achieve 425 degree, place 20 coals on top and 12 on bottom. To reduce heat to 350 degrees place 14 coals on top and 6 underneath.