

# Pumpkin Pecan Bars

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**Yield:** 16 Servings

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*Pumpkin on the bottom and pecan cake crumble on top make these bars delicious!*

## INGREDIENTS:

- 1 can Pumpkin Puree
- 1 can Reduced Fat Evaporated Milk
- 3 Eggs
- 1 tsp Pumpkin Pie Spice
- 1 box Butter Pecan Cake Mix
- 1 cup Almond Milk Original Unsweetened

## INSTRUCTIONS:

1. Preheat the oven to 350 degrees
2. In a medium bowl, mix the pumpkin puree, evaporated milk, eggs, and pumpkin pie spice until combined
3. Spray a 9x13 baking pan with non-stick spray and pour the pumpkin mix into the pan
4. In the same bowl, mix the almond milk and cake mix until combined and pour evenly over the pumpkin mix
5. Spray the top of the bars with non-stick spray, coating the top layer
6. Bake for 1 hour and let cool for 2 hours on the counter and then cover and place in fridge
7. Serve Cold and Enjoy!