

Crockpot Pumpkin Dump Cake

This cake is absolutely delicious, and it's so simple!

Nonstick cooking spray, for spraying the slow cooker insert

Two 15-ounce cans pumpkin pie filling

1/2 cup granulated sugar

2 teaspoons pumpkin pie spice

1/2 teaspoon kosher salt

One 15.25-ounce box of french vanilla or any white cake mix

1 stick (8 tablespoons) salted butter, melted

1/2 cup chopped pecans

First, spray the insert of a 6-quart slow cooker with cooking spray.

Gently combine the pumpkin, granulated sugar, pumpkin pie spice and salt in a bowl, then dump it into the slow cooker insert. Mix in sugar and spice just a bit. Sprinkle the cake mix over the pumpkin, then, as evenly as possible, pour the melted butter on top and finish with the chopped pecans. Cover and cook on low for 4 to 4 1/2 hours (the edges of the cake should be starting to brown and crisp slightly).

Serve warm with a dollop Cool Whip!