

Pumpkin Dessert

- 1 (18.25 ounce) package yellow cake mix
- 1/3 Migliore Butter Flavored Olive Oil
- 1 egg
- 1 (29 ounce) can pumpkin
- 1/2 cup brown sugar
- 1/4 cup milk
- 3 large eggs
- 3 tablespoons Migliore Pumpkin Spice White Balsamic Vinegar
- 1/4 cup Butter Flavored Olive Oil
- 1/2 cup brown sugar
- 3/4 cup chopped nuts (I use 1/2 cup pecan and 1/4 cup walnuts – Your choice!)

Directions

Preheat oven to 350 degrees and prepared 9x13 inch baking dish.

Set aside 1 cup of cake mix. Combine remaining cake mix with butter olive oil and 1 egg and mix until well blended; spread mixture in the bottom of the prepared baking dish.

In a large bowl combine pumpkin, brown sugar, milk, 3 eggs and pumpkin spice balsamic vinegar; mix well and pour this mixture over cake mix mixture in baking dish.

In a small bowl with a pastry blender, or in a food processor, combine butter olive oil and brown sugar with reserved cake mix until mixture resembles coarse crumbs. Sprinkle over pumpkin mixture. Sprinkle chopped nuts over all.

Bake 45 to 50 minutes, until top is golden. Serves 18