

Amy's 'Better than Pumpkin Pie' Dessert

Here's what you'll need:

Your favorite hot chocolate and Peppermint schnapps

2 cans (15 oz each) solid pack pumpkin

1 can (12 oz) evaporated milk

1 cup sugar

3 eggs

1 tsp vanilla extract

1 pkg yellow cake mix

1 cup butter or margarine, melted

1 ½ cups chopped pecans

Frosting:

1 pkg (8 oz) cream cheese, softened

1 ½ cups confectioner's sugar

1 tsp vanilla extract

1 carton (12 oz) frozen whipped topping, thawed.

Here's how you do it:

Make a cup of hot chocolate, and put a shot of peppermint schnapps in it. Take a sip.

Line a 9x13 in pan with waxed paper, and coat the paper with non stick cooking spray or butter.

Take a sip of your hot chocolate.

In a mixing bowl, combine pumpkin, milk and sugar. Beat in eggs and vanilla. Pour into prepared pan.

Take a sip of your hot chocolate.

Sprinkle evenly with dry cake mix, and drizzle with butter. Sprinkle with chopped pecans. Bake @ 350 for 1 hour, or until golden brown on top. *While it's baking, finish your hot chocolate.* Cool completely on wire rack. *While it's cooling, how about another cup of hot chocolate?* ☺ Invert onto a large serving platter. Carefully remove waxed paper.

In a mixing bowl, beat cream cheese, confectioner's sugar and vanilla until smooth. Fold in whipped topping. Frost dessert. Serve and enjoy! Store in the refrigerator.

I typically don't serve this dessert with the frosting, because quite frankly, I think it's perfect without it. I usually just serve it with Cool Whip.