

DINNERLY



Pumpkin Skillet Cake

with Cream Cheese Frosting & Candied Pecans



1,5h



2 Servings

What's better than jumping into a big pile of leaves on a crisp autumn day? Going home afterwards to a bite of this pumpkin skillet cake! Just combine our cake mix with some pumpkin purée and warm spices, then top it off with a creamy, fluffy frosting and sugary pecans. We've got you covered! (2p-plan serves 6; 4p-plan serves 10—nutrition reflects 1 slice)

WHAT WE SEND

- 15 oz can pumpkin purée
- ¼ oz pie spice blend
- 4 (1 oz) cream cheese ²
- 1 oz pecans ³
- 2½ oz confectioners' sugar
- 6 oz yellow cake mix ^{1,2,4,5}

WHAT YOU NEED

- 1 large egg ¹
- neutral oil
- kosher salt
- 1 stick + 1 Tbsp (9 Tbsp) unsalted butter ²
- sugar
- vanilla extract

TOOLS

- small heavy skillet (preferably cast-iron)
- small nonstick skillet
- hand-held electric mixer

ALLERGENS

Egg (1), Milk (2), Tree Nuts (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 470kcal, Fat 34g, Carbs 38g, Protein 4g



1. Make batter

Preheat oven to 350°F with a rack in the center.

In a medium bowl, combine **cake mix**, ½ **cup pumpkin puree**, 1 **teaspoon pie spice**, 1 **large egg**, ¼ **cup water**, 2 **tablespoons oil**, and ½ **teaspoon salt**; whisk until smooth.

Place **all of the cream cheese** and 1 **stick (8 tablespoons) butter** in a medium bowl; set aside to soften at room temperature until step 4.



2. Bake cake

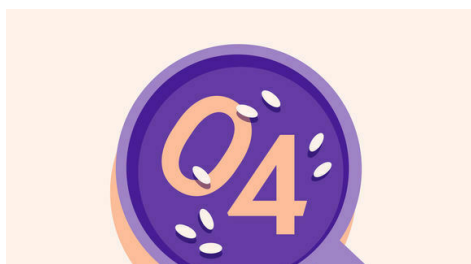
Lightly grease a small heavy skillet (preferably cast-iron) with **butter** or **cooking spray**. Pour **batter** into prepared skillet.

Bake on center oven rack until **cake** no longer jiggles in the center and a toothpick inserted in the center comes out mostly clean, 20–24 minutes. Let cool completely.



3. Candy pecans

While **cake** bakes, coarsely chop **pecans**. In a small nonstick skillet, combine **pecans**, 1 **tablespoon each of butter, sugar, and water**, and a **pinch of salt**. Cook over medium heat, stirring often, until toasted and coated in glaze, 3–4 minutes. Transfer to a plate and set aside to cool completely.



4. Make frosting

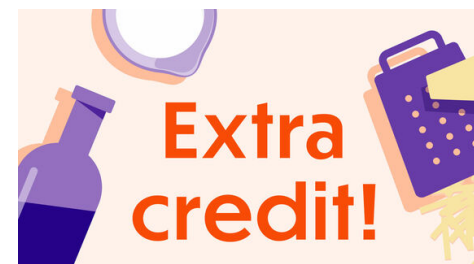
Once **cake** is cooled, use an electric mixer to beat **butter** and **cream cheese** until creamy and combined. Add **confectioners' sugar**, ½ **teaspoon vanilla**, and a **pinch of salt**. Starting on low, mix until combined (it may look curdled at this point). Increase speed to medium-high and beat until **frosting** is light and fluffy, 3–4 minutes.



5. Assemble & serve

Evenly spread **frosting** over **cake**, leaving a 1-inch border.

Serve **pumpkin skillet cake** with **candied pecans** and a **pinch of pie spice** sprinkled over top. Enjoy!



6. Take it to the next level

Add a nutty, caramel-like depth of flavor to the cream cheese frosting by browning the butter beforehand. Melt the butter in a small saucepan over low heat until it turns light brown. Let it cool and solidify completely before adding to the cream cheese.