

## **Upside-Down Pumpkin Pie**

1 large (32 oz) can pumpkin  
1¼ cup sugar  
2 tsp cinnamon  
½ tsp ginger  
1 13-ounce can evaporated milk  
3 eggs, well beaten  
1 tsp nutmeg  
1 box plain yellow cake mix  
1 cup chopped nuts  
1 cup melted butter or margarine (2 sticks)

Preheat oven to 350°F.

Combine first seven ingredients (all except cake mix, nuts, butter). Mix well. Pour into an ungreased 9x12 baking dish. Sprinkle dry cake mix evenly over the mixture. Sprinkle chopped nuts evenly over mix. Drizzle melted butter over entire mixture.

Bake at 350°F for approx 1 hour. If not done (standard cake test for this), leave in with oven turned off for 10 minutes. Best when served warm.

Notes: You can make the pie the day before Thanksgiving and store it at room temperature. The next day, when you serve Thanksgiving dinner, stick the pie back in the turned-off oven to warm it a little. And in case you're wondering, it does cut cleanly, like a regular pumpkin pie.

From my former co-worker David Highland. Whenever David brought this pie for an employee luncheon, it disappeared instantly.