

Glenda's Pumpkin Tort

4 cups baked pumpkin or squash puree to smooth
¾-1 cup sugar (some squash is sweeter than others, so adjust)
1 ½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
1 teaspoon vanilla
1 teaspoon salt
4-6 eggs (I always use 6)
1 large can of evaporated milk
1 cup of milk

Crunchy topping: **use a pastry blender or fork to cut the butter into the *dry* cake mix**
1 stick of butter
1 spice cake mix

Blend the top 10 ingredients to make a smooth batter. Pour into an ungreased 9" x 13" cake pan. Sprinkle over batter the butter/spice cake mix mixture. Bake at 350 degrees until golden brown and a butter knife inserted into the middle comes out clean. Let cool, chill and **serve with a dabble of fresh whipping cream.**

The following recipe gets a big thumbs up from Amy... "It was delicious, so rich and creamy. I think crispy onions or pumpkin seeds would be great on top. Using a mixture of squash really added to the flavor."- Amy... thanks for sharing Amy!