

Slow Cooker Pumpkin Spice Cake



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 spice cake mix
- 1 15 oz. can pumpkin (divided)
- 1/2 cup water
- 1/3 cup vegetable oil
- 4 eggs
- 1 tsp. pumpkin pie spice

Frosting:

- 4 oz. cream cheese
- 1/3 cup butter, softened
- 1 tsp vanilla

- 1/2 tsp cinnamon
- 2 cups powdered sugar
- 1/3 cup pumpkin
- 1/2 cup chopped pecans

Directions:

1. Use mixer to beat cake mix, 1 1/2 cups pumpkin, water, oil, eggs and pumpkin spice pie.
2. Pour batter into your slow cooker and cover.
3. Cook on high 2 hours.
4. Uncover and let cool for 10 minutes.
5. Remove and place on serving plate and let cool completely.
6. To make frosting, beat cream cheese, butter, vanilla, cinnamon and mix until smooth. Stir in remaining leftover pumpkin. Gradually mix in powdered sugar until smooth and spread onto cooled cake.
7. Sprinkle with pecans and enjoy!