

*Cake:* 1 - 18.25 oz box yellowcake mix  
1 egg  
1/2 cup (1 stick) melted butter

*Filling:* 1 - 8 oz package softened cream cheese  
3 eggs  
1 - 16 oz box confectioner's sugar  
1 tsp pure vanilla extract  
1/2 cup (1 stick) melted butter  
1 - 15 oz can pumpkin

## Pumpkin Squares Recipe



Harvest Pumpkin & Spice Tea  
Oct 6, 2007

Preheat oven to 350 degrees. Lightly grease a 13x9x2" baking pan.

In the bowl of an electric mixer, combine cake mix, egg & butter & mix well. Pat into the bottom of prepared pan & set aside. Still using electric mixer beat cream cheese until smooth; add eggs & vanilla. Dump in confectioners' sugar & beat well. Add pumpkin & beat well.

Reduce speed of mixer & slowly pour in melted butter, mixing well. Pour filling onto cake mixture & spread evenly. Bake for 40-50 minutes. Allow to cool & cut into squares. Top each with a pecan half & serve with a dollop of fresh whipped cream if desired.