



Recipe from: [My Catholic Tradition](#)

Four-Layer Pumpkin Pie

Prep: 20 min. Total: 1 hour 42 min. (including cooling)

- 1 pkg. (2-layer size) yellow cake mix
- 1 can (15 oz.) pumpkin, divided
- 1/2 cup milk
- 1/3 cup oil
- 4 large eggs
- 1 1/2 tsp. pumpkin pie spice, divided
- 1 pkg. (8 oz.) Philadelphia Cream Cheese, softened
- 1 cup powdered sugar
- 1 tub (8 oz.) Cool. Whip Whipped Topping, thawed
- 1/4 cup caramel topping
- 1/4 cup chopped Planters Pecans

Preheat the oven to 350° F.

Grease and flour two 9-inch round cake pans.

Beat the cake mix and 1 cup of the pumpkin in large bowl with electric mixer on medium speed until well blended.

Add the milk slowly until well blended.

Add the oil slowly until well blended.

Add the eggs, one at a time slowly until well blended.

Add 1 tsp of the pumpkin pie spice until well blended.

Pour evenly into prepared pans.

Bake for 28 to 30 min. or until wooden toothpick inserted in centers comes out clean.

Cool in pans for 10 min.

Remove from the pans to wire racks and cool completely.

Beat the cream cheese in small bowl with electric mixer on medium speed until creamy.

Add the sugar, the remaining pumpkin and remaining 1/2 tsp. pumpkin pie spice.

Mix well.

Stir in the whipped topping.

Place toothpicks around the cake to mark the cake in halves.

With a sawing motion, cut each cake layer horizontally in half with serrated knife with the toothpick as the guide.

Remove the toothpicks.

Stack the layers on serving plate, spreading the cream cheese filling between layers. (Do not frost top of cake.)

Drizzle the cake with caramel topping just before serving and sprinkle with the pecans.

Store any leftover cake in refrigerator.

Serves 16