

Cinnamon Pumpkin Torte

Yield: 24 servings

Ingredients

- Nonstick cooking spray
- 1 (18.25 oz) pkg low-fat yellow cake mix
- 1/4 cup low-fat margarine, melted
- 1 egg, slightly beaten (or 1/4 cup egg substitute)
- 1 (30-ounce) can pumpkin pie mix (with spices already added)
- 2 eggs, beaten (or 1/2 cup egg substitute)
- 2/3 cup canned evaporated skim milk
- 2 Tbsp sugar
- 1 tsp cinnamon

Preparation

1. Preheat oven to 350F. Coat a 9 x 13-inch cake pan with cooking spray.
2. Set aside 1 cup of yellow cake mix for topping.
3. Mix margarine and one egg and add to remaining cake mix. Press slightly dry mixture into bottom of pan to form a crust.
4. Combine pumpkin pie mix, two eggs, and evaporated skim milk. Pour over prepared bottom crust.
5. Mix the reserved cake mix, sugar and cinnamon and sprinkle over pumpkin filling.
6. Bake 40 to 45 minutes

Nutritional Information: Amount per serving: Calories: 163

Fat: 3 g

Sodium : 256 mg

Carbohydrate: 31 g

