

# Double Pumpkin Delight with Maple Cinnamon Glaze

## *Ingredients*

1 package Pumpkin Spice cookie dough mix

1 can pumpkin puree

2 large eggs

1 can sweetened condensed milk

1 tsp cinnamon

1/8 tsp salt

1/8 tsp white pepper

1/2 tsp ginger

1/4 nutmeg

1/2 cup toasted, chopped pecans

## *Method*

Preheat the oven to 350°F. Prepare pumpkin spice cookie dough according to package instructions. Line a 9" x 9" cake pan with parchment paper. Press the prepared cookie dough into the pan.

In a large bowl combine all the remaining ingredients **(except the nuts)** and beat with an electric beater.

Sprinkle the nuts over the cookie dough. Pour the pumpkin mixture over the cookie dough and bake for 70 min. Check for doneness after 60 min.

## **Maple cinnamon Glaze**

1 cup powdered sugar, sifted

1/4 tsp cinnamon

1/4 cup good quality maple syrup

1/2 tsp vanilla

Whisk ingredients together until smooth. Add more powdered sugar or maple syrup as needed.

Drizzle the glaze over the cooled cake.

***Buon Appetito!***