

Epic Pumpkin-Toffee Spoon Cake - Caleb Kelley (2018)

I don't like a lot of the food that my mom makes, but I like it more when I help make it. Chopping food is my favorite part. This is my first time baking something completely on my own.

Ingredients

2 1/2 cups all-purpose King Arthur Flour	1 (10 ounce) can evaporated milk
2 teaspoons baking powder	1 cup light brown sugar
1/4 teaspoon salt	3 eggs
2 cups butter, soft, divided	3 teaspoons pumpkin pie spice
1 1/2 cups sugar	1 cup graham crackers, crushed
1 1/2 teaspoon vanilla	1/2 cup toffee bits (optional)
1 (15 ounce) can pumpkin	1/2 cup dark chocolate chips

Directions

- Preheat oven to 350°F. Coat a 9×13 baking pan with nonstick spray and set aside.
- In a large bowl mix together the flour, baking powder, salt, 1 cup butter, sugar, and vanilla. Set aside.
- In a separate large bowl combine the pumpkin, evaporated milk, sugar, eggs, and pumpkin pie spice. Stir to combine and pour into your prepared pan.
- Sprinkle the flour mix on top, followed by graham crackers, toffee chips.
- Melt remaining 1 cup butter to liquid. Pour evenly on top of mixture.
- Bake for 45-50 minutes until center is set and edges are lightly browned. Sprinkle with dark chocolate chips.
- Serve warm.