

# **SIMPLY GOOD BY Lisa Radi**

**Monday, October 14, 2019**

## **PUMPKIN DUMP CAKE**

### **Ingredients**

1(29 oz.) can pumpkin	1 (12 oz.) can evaporated milk
1 c. sugar	1 box yellow cake mix (or spice cake mix)
1 T. cinnamon	½ c. pecans
3 eggs	¾ c. butter or margarine (1 ½ sticks, sliced)

### **Instructions**

Preheat oven to 350°F.

Mix pumpkin, sugar, and cinnamon until well-mixed. Add eggs, and again mix until well-mixed. Pour in evaporated milk, and mix until well-mixed. Pour pumpkin pie mixture into 9"x13" pan.

Sprinkle yellow cake mix evenly over the top of this mixture. Lay pats of butter on top of dry cake mix, spacing out evenly about 1 inches between each pat ( The butter will melt, and the moisture will make a light crust out of the cake mix. It is important to evenly space the butter pats because you do not want any dry cake mix.) Sprinkle pecans on top.

Place in oven, and bake about 50 minutes or until pumpkin pie mixture is firm and knife comes out clean.

Serve warm within 2 hours of baking. Pumpkin dessert should be refrigerated if not eaten within 2 hours of baking. Serve with whipped topping.

## NACHO SOUP

### Ingredients

1 T. extra-virgin olive oil	2 c. shredded cooked chicken
1 white onion, chopped	4 c. low-sodium chicken broth
2 cloves garlic, minced	¾ c. heavy cream
1 T. ground cumin	1 c. shredded pepper jack
1 T. chili powder	½ c. shredded cheddar
1 tsp. cayenne pepper	Sour cream for garnish
1 (15 oz.) can fire-roasted diced tomatoes	Crushed tortilla chips for garnish
1 (15 oz.) can corn	Fresh cilantro for garnish
1 (15 oz.) can black beans, rinsed	Chopped tomato for garnish

### Instructions

In a large pot or Dutch oven over medium heat, heat oil. Add onion, and cook until tender and golden, 6 minutes; then add garlic, cumin, chili powder, and cayenne pepper, and stir until fragrant, 1 minute.

Add fire-roasted tomatoes, corn, black beans, and chicken, and stir until combined; then pour over chicken broth.

Bring to a simmer, and let cook, 15 minutes; then stir in heavy cream and cheese until melty.

Garnish with sour cream, tortilla chips, cilantro, and tomatoes, and serve.