

# ALLFREECASSEROLERECIPES

Easy Casserole Recipes for Everyday Cooking



## Better than Pumpkin Pie Poke Cake

By: Emily Ramirez, AllFreeCasseroleRecipes Original Recipes



We all know that after Thanksgiving dinner comes the best part - pumpkin pie. This recipe for Better than Pumpkin Pie Poke Cake puts those pumpkin pie recipes to shame. It has all of your favorite fall flavors and so much more. It's made easy with the help of cake mix and canned pumpkin so that you can spend more time with your family and less time in the kitchen. This pumpkin cake is filled with sweetened condensed milk and topped with a cream cheese and Cool Whip frosting.

### Ingredients

- 1 box yellow cake mix
- 1 teaspoon pumpkin pie spice
- 1 (15-ounce) can pumpkin puree
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) tub Cool Whip, defrosted
- 1 (8-ounce) package cream cheese, softened
- 1 cup sugar
- Caramel sundae sauce
- Graham cracker crumbs
- Chopped pecans

### Instructions

1. Preheat oven to 350 degrees F. Mix cake mix, pumpkin pie spice, and pumpkin puree in a large bowl until a thick batter forms.
2. Pour batter into a greased 2.75-quart baking dish. Bake for 35 minutes. Let cool for at least an hour or up until cake is completely cooled.
3. Poke uniform holes into the cake using the end of a wooden spoon. Wipe off excess crumbs between pokes, if needed. Take care not to poke too close to the edges.
4. Pour sweetened condensed milk over cake. Use the back of a spoon or spatula to smooth it across the entirety of the cake and pat down into holes. Refrigerate for one hour.
5. In another bowl, combine Cool Whip with cream cheese and stir until combined. Mix in sugar until thoroughly incorporated.
6. Spread Cool Whip mixture over the cake. Allow cake to set in fridge overnight. To serve, drizzle with caramel sundae sauce and garnish with graham cracker crumbs and chopped pecans.



## Pumpkin Apple Dump Cake

By: Emily Racette, AllFreeCasseroleRecipes Original Recipe



Pumpkin Apple Dump Cake is a fantastic fall recipe. This slow cooker dessert is basically a dump and go recipe made with spice cake mix and apple pie filling. It's extremely easy to make and cooks in the slow cooker for 3 1/2 hours. That's relatively fast for a slow cooker! This Autumn, enjoy the flavors of two fall ingredients in one amazing dessert. It does not get much better than that. This slow cooker casserole recipe makes for an amazing dessert that is so easy to make. Everyone will love this Pumpkin Apple Dump Cake.

**Cooking Time:** 3 hr 30 min

### Ingredients

- 2 (21-ounce) cans apple pie filling
- 1 box spice cake mix
- Ingredients for cake
- 1 teaspoon pumpkin pie spice

### Instructions

1. Spray slow cooker with non-stick cooking spray; add pie filling.
2. In a bowl mix prepare cake mix as directed. Add pumpkin pie spice and stir.
3. Spread batter over pie filling. Place a paper towel over slow cooker; then place lid over. Cook on HIGH about 3 1/2 hours. Serve warm with caramel sauce and whipped cream if desired.

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## Bisquick Apple Cobbler

By: Emily Ramirez, AllFreeCasseroleRecipes Original Recipes



Serve up dessert in a pinch with this Bisquick Apple Cobbler recipe. This easy dessert would be perfect for a quick holiday treat because it's so simple to throw together at a moment's notice. You may even have the ingredients on hand already! With the help of canned apple pie filling and Bisquick, this is halfway homemade, but 100 percent delicious. Even though you'll take a couple of shortcuts, no one will ever know because this tastes homemade!

### Ingredients

- 2 cans apple pie filling
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 3 tablespoons butter
- 2 cups Bisquick
- 3 tablespoons sugar
- ½ cup milk

### Instructions

1. Preheat oven to 400 degrees F. Spray a 3-quart casserole dish with nonstick cooking spray.
2. Spread pie filling evenly on the bottom of the casserole dish. Sprinkle with cinnamon and nutmeg. Set aside.
3. Place butter in microwave-safe bowl and heat until melted, about 20 seconds.
4. In a separate bowl, mix together Bisquick, sugar, milk, and the melted butter until a soft dough forms. Spoon dough on top of apple pie mixture in large, round dollops until most of the dish is covered. (Small areas where pie filling peeks through are fine.)
5. Bake uncovered for 35 minutes or until top is golden brown.