

Pecan Pumpkin Cake

- 2 cups crushed vanilla wafers cookies
- 1 cup chopped pecans
- 3/4 cup butter, softened
- 1 package spice cake mix
- 1 (15-ounce) can solid pack pumpkin
- 1/4 cup butter, softened
- 4 eggs
- 3 cups powdered sugar
- 2/3 cup butter, softened
- 4 ounces cream cheese, softened
- 2 teaspoons vanilla extract
- 1/4 cup caramel ice cream topping
- Pecan halves for garnishing

In large mixer bowl combine wafer crumbs, 1 cup chopped pecans and 3/4 cup butter. Beat at medium speed, scraping bowl often, until crumbly, 1 to 2 minutes. Press mixture evenly on bottom of 3 greased and floured 9-inch round cake pans. In same bowl combine cake mix, pumpkin, 1/4 cup butter and eggs. Beat at medium speed, scraping bowl often, until well mixed, 2 to 3 minutes. Divide batter among pans and spread over the crumb mixture. Bake at 350 degrees for 20-25 minutes or until a wooden pick inserted in center comes out clean. Cool 5 minutes; remove from pans. Cool completely. For filling/frosting: In a small mixer bowl combine powdered sugar, 2/3 cup butter, cream cheese and vanilla. Beat at medium speed, scraping bowl often, until light and fluffy, 2 to 3 minutes. On serving plate, layer cakes, nut side down, with 1/2 cup filling spread between each layer. With remaining filling, frost sides only of cake. Spread caramel topping over top of cake, drizzling some over the frosted sides. Arrange pecan halves in rings on top of cake. Store in refrigerator.