



PUMPKIN COCONUT SNACK CAKE

- ½ cup butter (1 stick)
- ¾ cup canned pumpkin
- 2 eggs
- ½ cup buttermilk*
- 1 pkg (14.1 oz) **TSG Perfect Pumpkin Gingerbread Mix**™
- 1 pkg (4.5 oz) **TSG Tropical Coconut Cheeseball Mix**™
- 4 oz cream cheese, softened

1. Preheat oven to 350°F. Lightly grease a 9x13 inch baking pan.
2. Place butter in a large microwave-safe mixing bowl. Heat on high power one minute or until melted. Stir in pumpkin, eggs, and buttermilk.
3. Add Pumpkin Gingerbread Mix and stir until smooth. Spread in prepared pan.
4. Combine Cheeseball Mix and cream cheese in a small bowl. Stir until well blended.
5. Drop spoonfuls of cream cheese mixture over batter. Pull a table knife across pan two or three times to swirl cream cheese through batter. Do not completely mix in.
6. Bake 25-30 minutes or until a toothpick inserted comes out clean. Cool in pan and cut into squares.

Makes 12 servings

*Buttermilk substitution: Stir 1-1/2 teaspoons lemon juice or white vinegar into enough milk to make ½ cup.