

Pumpkin Piecaken Recipe: Easy Thanksgiving Dessert Hack

Preparing a show-stopping dessert for Thanksgiving often feels like a monumental task, but this **Pumpkin Piecaken Recipe** offers the ultimate holiday dessert hack. This ingenious creation combines a classic pumpkin pie baked *inside* a moist spice cake, resulting in a two-in-one dessert that is unbelievably delicious and wildly impressive. It eliminates the tough decision between cake and pie by delivering both in every single slice. The contrast between the creamy pumpkin pie filling and the fluffy spiced cake makes this **Pumpkin Piecaken Recipe** an absolute game-changer for your holiday table. Forget complicated baking; this simple yet spectacular recipe ensures a stunning centerpiece with minimal fuss.

Why You'll Love This Recipe

Perfect for Thanksgiving

The **Pumpkin Piecaken Recipe** is the quintessential Thanksgiving dessert because it incorporates two holiday staples—pumpkin pie and cake—into one novel creation. It solves the perennial problem of choosing which dessert to serve and provides a fantastic conversation starter. The warm, comforting spices and rich, creamy texture align perfectly with the traditional flavors of the season, cementing its place as a holiday favorite.

Festive Flavor Highlights

This dessert shines because of its beautifully balanced festive flavors. The star is the creamy, spiced pumpkin pie filling, which is surrounded by a light and fluffy spice cake batter. The cake itself is usually infused with cinnamon, nutmeg, and cloves, enhancing the pumpkin's natural sweetness and earthiness. This layered approach ensures a burst of classic autumn taste in every bite, making the **Pumpkin Piecaken Recipe** an indulgent and satisfying treat.

pumpkin piecaken recipe easy thanksgiving dessert hack 2

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Aaron recipes

This ingenious Pumpkin Piecaken is the ultimate Thanksgiving dessert hack, combining a full pumpkin pie baked inside a moist spiced layer cake. It's a show-stopping, two-in-one treat that satisfies both cake and pie lovers, offering the perfect blend of creamy custard and fluffy spiced cake.

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Prep Time 45 minutes mins

Cook Time 1 hour hr 15 minutes mins

Total Time 2 hours hrs

Course Dessert
Cuisine American

Servings 12 servings
Calories 350 kcal

Equipment

- 9-inch deep springform pan
- Mixing bowls
- Whisk or electric mixer

Ingredients

- 1 9-inch pie crust, blind baked
- 1 1/2 cups 100% pure pumpkin puree
- 1 cup evaporated milk
- 2 large eggs
- 3/4 cup brown sugar, packed
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 box spice cake mix
- 3 large eggs, for cake
- 1/2 cup vegetable oil
- 1 1/4 cups water

Instructions

1. Prepare and blind bake the 9-inch pie crust according to instructions; let cool completely.
2. Preheat oven to 325°F (160°C). Grease a 9-inch deep springform pan. Place the cooled pie crust in the bottom of the springform pan.
3. In a bowl, combine pumpkin puree, evaporated milk, 2 eggs, brown sugar, pumpkin pie spice, and salt. Whisk until smooth. Pour filling into the blind-baked pie crust.
4. Prepare the spice cake mix according to package directions, using the 3 large eggs, vegetable oil, and water.
5. Carefully pour the cake batter over the pumpkin pie filling in the springform pan, ensuring it covers the filling evenly.

6. Bake for 70-80 minutes, or until a toothpick inserted into the cake portion (not the pie center) comes out clean. Cover edges with foil halfway through if browning too quickly.
7. Let the Piecaken cool completely on a wire rack for at least 2 hours, then refrigerate for at least 6 hours (preferably overnight) before slicing and serving. Top with whipped cream or icing.

Notes

Use a deep 9-inch springform pan for the best results. Blind bake the pie crust before adding the filling. The piecaken must cool completely before slicing—preferably overnight in the refrigerator.

Keyword holiday hack, Piecaken, pumpkin pie, spice cake, thanksgiving dessert

Ingredient Highlights & Substitutions

Essential Ingredients

To ensure a perfect **Pumpkin Piecaken Recipe**, the quality of a few core ingredients is crucial. You must use 100% pure pumpkin puree, not pumpkin pie filling, which contains added sugar and spices that will disrupt the cake balance. A good quality pumpkin spice blend is also essential, featuring cinnamon, ginger, nutmeg, and cloves. Also, using full-fat canned evaporated milk in the pie layer gives the necessary richness and creamy texture.

Smart Substitutions

If you need a dairy-free option for your **Pumpkin Piecaken Recipe**, you can substitute the evaporated milk with full-fat coconut milk or a plant-based creamer in the pie filling. For the cake, plant-based butter and a dairy-free milk alternative (like almond or oat milk) work perfectly. If you don't have a pre-made pumpkin spice blend, you can easily mix your own using individual spices: 1 teaspoon of cinnamon, 1/4 teaspoon of nutmeg, 1/4 teaspoon of ginger, and a pinch of ground cloves.

Step-by-Step Instructions

Prep Phase

The initial preparation for the **Pumpkin Piecaken Recipe** involves preparing both the cake batter and the pie filling separately. First, prepare your favorite 9-inch pie crust and blind bake it according to your usual method or package directions. This is essential to prevent a soggy bottom once the filling and cake are added. While the crust cools, mix your spice cake batter and pumpkin pie filling, keeping them separate until assembly.

Cooking Phase

To assemble the piecaken, first pour the prepared pumpkin pie filling directly into the blind-baked crust. This forms the solid center of the dessert. Next, carefully pour the spice cake batter over the pie filling. It's important to pour slowly and evenly so the batter floats on top without fully mixing into

the filling. Bake the dessert at a slightly lower temperature than a regular cake, typically around 325°F (160°C), and for a longer time, allowing the center to set completely before removing it from the oven.

Pro Tips for Perfect Results

Technique Secrets

The most challenging part of the **Pumpkin Piecaken Recipe** is ensuring the center fully sets without burning the outer cake. A pro tip is to cover the edges of the cake pan loosely with aluminum foil about halfway through the baking time. This prevents the cake from over-browning while allowing the inner pie layer enough time to cook through. The cake is done when a toothpick inserted into the cake portion (not the pie center) comes out clean.

Common Mistakes to Avoid

A very common mistake is using a cake pan that is too small, causing the batter to overflow during baking. Use a deep 9-inch springform pan for the best results, as the height accommodates both the pie and the cake layers. Another error is not allowing enough cooling time. This **Pumpkin Piecaken Recipe** must cool completely, preferably overnight in the refrigerator, before slicing. Cutting it while warm will result in a messy, unstable slice because the pumpkin pie filling will not have properly set.

Serving Ideas & Pairings

Presentation & Plating

To showcase your stunning **Pumpkin Piecaken Recipe**, dust the top lightly with powdered sugar or a blend of cinnamon and sugar before serving. For a festive look, pipe a ring of stabilized whipped cream around the outer edge where the cake meets the crust. Slicing the cake requires a sharp, thin knife; dip the knife in hot water and wipe it clean between cuts for the neatest slices. You can also pair this with other incredible fall sweets like those found in [Autumn Cozy Dessert Recipes: Comforting Fall Sweets](#).

Pairing Suggestions

This rich and spiced dessert pairs exceptionally well with robust, warming beverages. Serve slices of the Pumpkin Piecaken with a strong cup of dark roast coffee or a creamy eggnog latte. For those who prefer a non-alcoholic option, a hot apple cider or a mulled cranberry juice complements the spice notes beautifully. Alternatively, a dessert wine like a late-harvest Riesling or an ice wine can enhance the sweetness and complexity of the pumpkin and spice combination.

Step	Time	Notes
Prep	45 min	Prepare pie crust, cake batter, and pie filling
Bake	75 min	Bake at 325°F (160°C) until set
Cool	6 hrs	Must cool completely, preferably overnight
Total	8 hr 30 min	Serves 10-12 people

Frequently Asked Questions

Can I use a store-bought pie crust for the Piecaken?

Yes, using a store-bought pie crust is a great time-saving measure and will work perfectly for this recipe. Just make sure to blind bake the crust as directed, regardless of whether it's homemade or store-bought, to prevent it from becoming soggy during the final bake.

How do I know when the Piecaken is fully cooked?

The Piecaken is done when a toothpick inserted into the outer cake layer comes out clean, and the center pumpkin pie layer is set, but still slightly jiggly. The internal temperature of the cake portion should register around 200°F (93°C) when checked with a thermometer.

What is the best way to store leftover Pumpkin Piecaken?

Because the Piecaken contains a custard-based pie filling, it must be stored in the refrigerator. Cover it loosely or transfer it to an airtight container. It will keep well in the fridge for 3-4 days. For the best flavor and texture, allow it to come slightly closer to room temperature before serving.

Conclusion

The **Pumpkin Piecaken Recipe** delivers a fun, inventive, and delicious twist on classic Thanksgiving desserts. It successfully marries the creamy, comforting spices of pumpkin pie with the light, tender crumb of a spice cake, creating a truly unique holiday experience. This is a showstopper that requires surprisingly little effort for such an impressive result. It's the perfect solution for anyone who wants to serve an unforgettable, all-in-one dessert this holiday season.