

PUMPKIN PECAN COBBLER

Happy Fall, Y'All! Enjoy all the tastes of the season (and the South!) with this melt-in-your mouth dessert.

Featuring our Limited Edition **Pumpkin Spice Pecans**.

INGREDIENTS

•FOR THE COBBLER

- 1 cup All Purpose Flour
- 2 tsp Baking powder
- ½ tsp Salt
- ¾ cup Granulated sugar
- 2 tsp Pumpkin pie spice
- ½ cup Pumpkin puree
- ¼ cup Milk
- ¼ cup Vegetable oil
- 1 ½ tsp Vanilla

•FOR THE TOPPING

- ½ cup Granulated sugar
- ½ cup Brown sugar
- ¼ cup Chopped Pumpkin Spice Pecans
- 1 ½ cups Very hot water

DIRECTIONS

- Stir together flour, baking powder, salt, sugar, and spices. Set aside.
- In a new bowl, stir pumpkin, milk, oil, and vanilla together.
- Pour wet ingredients into dry ingredients and mix to create a thick batter.
- Pour into a small 8-inch casserole dish.
- Stir sugar, brown sugar, and Pumpkin Spice Pecans together. Spread over the top of the batter evenly.
- Pour hot water over the entire thing (WITHOUT STIRRING A THING).
- Bake at 350 degrees for 40 minutes or until the middle is set.



MAPLE PECAN CHEESECAKE CUPS

Three layers of dessert perfection! Starring our best-selling **Praline Pecan Halves**.

INGREDIENTS

•BOTTOM

- 1 cup Terri Lynn Praline Pecan Halves
- 3 tbsp Butter

•MIDDLE

- 16 oz Cream Cheese
- ½ cup Brown sugar
- 1 tsp Vanilla extract
- 1 tsp Salt
- ¼ cup Real maple syrup
- ¼ cup Heavy whipping cream
- ¼ cup Powdered sugar
- ½ tsp Ground cinnamon

•TOP

- ¾ cup Heavy whipping cream
- ¼ tsp Ground cinnamon
- ¼ tsp Ground nutmeg
- ¼ tsp Vanilla extract
- 1 tbsp Powdered sugar
- Whole Praline Pecan Halves

DIRECTIONS

•BOTTOM

- With food processor, crush Praline Pecan Halves with butter.
- Spoon in bottom of cups.

•MIDDLE

- In mixer, whisk all ingredients until smooth.
- Equally distribute the filling into your cups.
- Cool in the refrigerator for one hour.

•TOP

- Whisk together the heavy cream, cinnamon, nutmeg, and vanilla extract on medium speed.
- Add in the powdered sugar.
- Let the mixture whisk for 5-10 minutes until it forms the consistency of whipped cream.
- Spoon on top of your cheesecake cups and garnish with pecans halves. Enjoy!

