



## Pumpkin and Pecan Cobbler with Spiked Whip Cream

Yield 6 Servings

Equipment: Mixer, 6-8oz. Ramakins

### **Pumpkin Pecan Cobbler**

1/2C. Light Brown Sugar

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1/2C. Light Corn Syrup

3 Eggs

1/2tsp. Ground Cinnamon

1/4tsp. Ground Nutmeg

1/8tsp. Ground Allspice, Mace, Clove

3T. Whiskey

4C. Pumpkin (Roasted, Diced)

1 1/2C. Pecan Pieces

### **Topping**

1C. All Purpose Flour

1/4C. Sugar

3T. Butter (Cold)

### **Spiked Whip Cream**

2C. Heavy Cream

1/2C. Sugar

Pinch of Ground Cinnamon

3T. Southern Comfort

### **Procedures:**

Preheat Oven 350\*

#### **Pumpkin Pecan Cobbler:**

In a mixer with the paddle attachment, cream the sugars and corn syrup together.

(2-3Min) Add the eggs and continue to mix until smooth. Stir in the spices and whiskey. Fold the pumpkin and pecan into the mixture and place in the ramekins.

#### **Topping:**

Crumble everything together and place equal amounts on top of the Pumpkin Pecan Cobbler mixture. Bake for about 45 minutes or until the topping is golden brown. Let cool to room temperature.

#### **Spiked Whip Cream:**

Place all the ingredients into the mixer with the whip attachment and whip on high until stiff peaks are obtained. Refrigerate until needed.

**Assembly:**

Place the Pumpkin Pecan Cobbler on a plate and top with a large dollop of Spiked Whip Cream. Serve.