

Pumpkin Pecan Cobbler

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

Servings: 10

Serving Size: 4 oz.

Ingredients	Quantity	Measure
All-purpose flour (or white whole wheat)	2 ½	cups
Granulated sugar	1 ½	cups
Baking powder	4	tsp.
Pumpkin pie spice	3	tsp.
Ground cinnamon	1	tsp.
Salt	1	tsp.
Almond milk	1	cup
Pumpkin (canned)	1	cup
Vegan margarine, such as Earth Balance (melted)	1	cup
Vanilla flavoring	1	tsp.
Topping		
Brown sugar	1	cup
Granulated sugar	1	cup
Pecans (chopped) optional	1 ½	cups
Water (HOT)	3	cups

Preparation

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, combine flour, sugar, baking powder, pumpkin spice, cinnamon and salt and stir well.
3. Mix milk, pumpkin, vanilla flavoring and melted margarine into the flour mixture until well blended.

Topping

1. In a medium mixing bowl, combine brown sugar, granulated sugar and chopped pecans (if using). Mix well and set aside.
2. Coat a 2" half hotel pan with non-stick cooking spray. Spread pumpkin batter in the prepared pan.
3. Top with sugar pecan mixture.
4. Pour HOT water over the pecan mixture. DO NOT MIX!
5. Bake at 350 degrees for 25-30 minutes. The cobbler will be soft, but slightly set. Do not overbake.

