

Our Favorite
RECIPES



“Pumpcakes” with Butter Pecan Drizzle

2 c Bisquick	1½ tsp. Cinnamon
2 Eggs	½ tsp. Cloves
1 c Milk (+3 tbs.)	1 tsp. Vanilla
½ c Pumpkin Puree'	1 tsp. Nutmeg
¼ c Pecans	
½ c Flaherty's Hot Buttered Rum	

Mix Bisquick, cinnamon, cloves, and nutmeg. Add eggs, 1 cup milk, pumpkin, & vanilla. Heat pan for 2 minutes then add 1 scoop of batter for each “pumpcake”. Heat 3 tbs. milk in a separate pan and add ½ Cup Hot Buttered Rum and ¼ Cup of pecans– bring to boil for 30 seconds or until smooth. Serve on the side of pumpcakes and enjoy!