



# Pumpkin Pecan Tamales

## Ingredients

- 1  $\frac{3}{4}$  cups of MASECA® Tamal Corn Masa Flour
- 1 (16 ounce) package corn husks
- 1  $\frac{1}{2}$  cups of dark brown sugar
- 2 teaspoons of pumpkin pie spice
- 1  $\frac{1}{2}$  teaspoons of baking powder
- 1 teaspoon of salt
- 1 (15 ounce) can of pumpkin puree
- 1 cup of unsalted butter, room temperature
- 1  $\frac{1}{2}$  teaspoon of vanilla extract
- $\frac{3}{4}$  cup of whole milk
- $\frac{2}{3}$  cup of chopped pecans

### To serve:

- Whipped cream
- Vanilla ice cream
- Ground cinnamon
- Extra pecans

## Preparation

1. Rinse corn husks under warm running water. Place in a large bowl and fill with enough hot water to cover. Soak for 1 hour. Drain and pat dry husks with a paper towel.
2. Whisk together Maseca, dark brown sugar, pumpkin spice, baking powder and salt in the bowl of a stand mixer. On low speed, incorporate pumpkin puree, butter, vanilla and milk. Increase speed to medium and continue mixing for 8 minutes until fluffy. Stir in pecans.
3. Lay a husk on a flat surface, pointy side down. Scoop  $\frac{1}{3}$  cup of masa mixture on corn husk and spread with a spoon; leaving a 1-inch border on the sides.

4. Fold one side of the corn husk over filling then fold the other side, overlapping. Fold the pointed side up and turn over to keep from unfolding. Repeat with remaining husks and masa.
5. Fill a tamales steamer with water right below the rack. Arrange tamales upright in the steamer on the rack. Cover top of tamales with a layer of remaining husks and a kitchen towel; cover with lid, bring to a boil over medium heat then reduce heat to medium-low, adding hot water as needed. Steam for 90 minutes or until when tested, corn husks peel off, and masa separated easily from husk.
6. Remove tamales from steamer. Remove and discard husk, serve warm with a side of vanilla ice cream or whipped cream and a sprinkle of ground cinnamon

**Makes 25 tamales**