



## Date Honey with Honey Baked Pecan Pumpkin Pull-Aparts

We absolutely love pecans. Raw, altered, or Honey Baked they are by far our favorite nut. This recipe takes pull apart sticky buns to a whole new level with Farm Fresh Date Honey and Honey Baked Pecans. Serve with a scoop of vanilla ice cream and you have perfection in a confection!

### Ingredients

Date Honey

4 cups Farm Fresh Nuts [Pitted Dates](#)

Enough water to cover

### DOUGH:

1 package (1/4 ounce) active dry yeast

1/4 cup warm water (110° to 115°)

2-1/4 to 2-1/2 cups all-purpose flour

1/4 cup sugar

1 teaspoon pumpkin pie spice

3/4 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon ground cinnamon

1/4 cup cold butter, cubed

1/2 cup solid-pack pumpkin

1/2 cup buttermilk

1 teaspoon vanilla extract

### Directions

We recommend filling your blender about 3/4 full of dates and then adding enough water just to cover those dates. Blend until you get a paste and then taste it. If it's too thick, you can always add more water, or more dates if too thin for your taste.

Once you have the dates and water blended, gently heat until the sugar in the dates breaks down. Cool and use. If you like a more syrup-like consistency filter through cheesecloth.

Pour into a greased 9-in. square baking pan.

In a small bowl, dissolve yeast in warm water. In a large bowl, whisk 2-1/4 cups flour, sugar, pie spice, salt, baking soda, baking powder and cinnamon. Cut in butter until crumbly. Add pumpkin, buttermilk, vanilla and yeast mixture; mix well.

Turn dough onto a floured surface; knead gently 8-10 times, adding additional flour if needed. Roll dough into a 9-in. square. Cut into 16 squares; arrange over pecan mixture. Cover with plastic wrap; refrigerate overnight.

Remove pan from refrigerator 30 minutes before baking. Preheat oven to 400°. Uncover; bake 24-28 minutes or until golden brown. Carefully invert onto a platter; serve warm.