

# Pumpkin Pecan

Chocolate cake and a creamy pumpkin filling, topped with BACON!

These babies are not just beautiful as a snazzy display, they are also incredibly indulgent. This moist chocolate pumpkin cupcake is filled with pumpkin spice pudding then frosted with a caramel butterscotch pudding. Doesn't sound delicious enough? Then let's top them with crushed pecans and a crispy wedge of turkey bacon. Yeah... that's how I roll.

## Serving Info.:

YIELDS: 24 cupcakes  
Servings: 24  
Serving Size: 1 cupcake

## Points:

	G	B	P
1 serving =	3	3	3
2 servings =	6	6	6
3 servings =	10	9	9
4 servings =	13	13	13

- points last checked 4/2/21 -  
Assuming 39 points for cake mix

## Ingredients:

### Cake:

- 1 Pillsbury sugar free devil's food cake mix
- 2 eggs, or 2 egg whites, if on the Green plan
- 1 tsp baking powder
- 1-1/2 tsp maple extract
- (1) 15oz can of 0 point pumpkin puree (scan the can)
- 1/4 cup water
- 1 Tbsp unsweetened cocoa powder

### Pumpkin Spice Pudding Filling:

- (1) 15oz can, 0 point pumpkin puree (scan the can)
- (1) 1oz box sugar free instant free vanilla pudding
- 1/2 tsp pumpkin pie spice
- 1/2 tsp ground cinnamon
- 1/4 cup COLD water

### Butterscotch Caramel Frosting:

- (2) 1oz boxes sugar free instant butterscotch pudding
- 1/4 cup Smucker's sugar free caramel sundae syrup
- 1-1/2 cup COLD water
- 1 cup "cream cheese" substitute, recipe in my
- "Cookbook: Volume 1" page 36.
- 1/4 cup 0 point confectioner's/powdered sugar
- substitute

### Cupcake Toppings:

- 1/4 cup chopped pecans. Measured, then crushed. Seriously... take out your workplace frustrations on 'em.
- 3 full strips of turkey bacon. Trust me, it keeps it's size and shape better, once cooked, than regular bacon. Make sure it's 1 point per slice bacon.



## Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with FOIL cupcake liners, no paper. Set aside.

### \*\*\* CAKE DIRECTIONS

- 3 In large mixing bowl, combine the cake mix, egg, baking powder, maple extract, pumpkin puree and cocoa powder. Mix until well combined.
- 4 Fill the 24 cupcake liners with batter, then bake at 325 for 20-25 minutes. Mine took 23.
- 5 Remove from oven and allow to cool until they reach room temperature.

### \*\*\* FILLING DIRECTIONS

- 6 Use an electric hand mixer to combine the pumpkin puree, pudding mix, pumpkin pie spice, cinnamon and COLD water. Mix until thick, smooth and creamy. Cover and set aside in the fridge for later.

### \*\*\* FROSTING DIRECTIONS

- 7 In an old 32oz yogurt container (seriously... they are awesome for this stuff), use an electric hand mixer to mix together the 2 packets of butterscotch pudding, caramel sundae syrup and COLD water. If needed, add more water, 1 tsp at a time. You want it to be thick, about the same consistency as slightly softened cream cheese.
- 8 Mix together the 'cream cheese' substitute and powdered sugar, till smooth. Combine with the pudding mixture, mix the 2 together, till smooth. Set aside in the fridge.



### \*\*\* TOPPING DIRECTIONS

- 9 Put a handful of pecans into a large ziplock bag. Use a rolling pin, mallet, whatever... and beat the bajeezus out of them until they are broken down into nicely crushed pieces. No large chunks, you want to be able to scoop the crushed pecans with a teaspoon measuring spoon. Set aside.
- 10 Take the 3 uncooked slices of turkey bacon and place them onto a cutting board. Use a knife to cut the slices into 4 equal-sized squares of bacon.
- 11 Using cooking spray, cook the bacon squares until they are slightly crispy and firm. Not TOO crispy, or they'll crumble when you cut them.
- 12 Remove the bacon squares and cut across them diagonally, to create 2 little crispy triangles from each one. You'll now have 24 little crispy bacon triangles from the 3 pieces of bacon.

### \*\*\* ASSEMBLY

- 13 When your cupcakes have cooled completely on a wire rack, carefully scoop down into the middle of each cupcake, creating a 1 inch cavity in each one.

#### ***Filling Assembly:***

- 14 Take your filling out of the fridge and scoop it into a large ziplock bag. Squeeze all the pudding down to one corner of the bag so that you can use it like a big piping bag. Use scissors to snip a medium sized hole (about the width of your thumb) out of the tip of the bag's corner. Grats, you now have a piping bag.
- 15 Pipe the filling down into each cupcake's cavity.

#### ***Frosting Assembly:***

- 16 In a similar fashion, spoon the butterscotch caramel frosting into a ziplock bag and create a piping bag out of it as well. Pipe some frosting onto the top of each cupcake, building the frosting up into a small peak.

#### ***Topping Assembly:***

- 17 Use a measuring spoon to scoop an even 1/2 tsp of crushed pecans into your palm, then use sprinkle it over the top of 2 cupcakes. It's easier this way, trust me. Each cupcake is supposed to only get 1/4 tsp of pecans, but it's a lot easier to scoop them up a 1/2 tsp at a time, then sprinkle it over the 2 separate cupcakes. Just roll with it.
- 18 Finally, pick up a single crispy wedge of bacon and place it down into the frosting of each cupcake, partially down into the filling. Enjoy.

**NOTE:** The bacon does not freeze well. If you plan to freeze cupcakes for later, freeze them without the bacon wedges. Cook fresh bacon when you plan to serve/eat them.

