

**North Carolina Pecan Association  
Pecan Recipe Contest  
Thursday, October 19, 2017**

First Place: Samantha Leonard, Archdale

**Papis Pecan Pie Pancakes**

2 cups flour  
3 Tbsp. white sugar  
2 Tbsp. baking powder  
2 eggs  
¼ cup butter, melted  
1 ¾ cups milk  
1 ½ cups chopped pecans  
2 Tbsp. cinnamon  
½ cup brown sugar (to be sprinkled on pancakes)

Mix the flour, white sugar, baking powder and pecans until well combines. Add the milk and eggs and mix until the mixture is combines, you will still have lumps. Then add cinnamon and melted butter.

Preheat pan to 350 degrees and butter lightly. Pour a healthy ½ cup of batter in pan, distributing the pecans. Before flipping the pancake, sprinkle about a tablespoon of brown sugar on pancake. Try to avoid edges, because it will burn. For a crunchier cake, you can add more pecans with the brown sugar as well.

Second Place: Craig Partin, Garner

**Chocolate Malted-Pecan Crunch Snack**

3 cups Corn Chex brand cereal  
3 cups Wheat Chex brand cereal  
3 cups NC Pecans, chopped and toasted  
1 cup semi-sweet chocolate chips  
¼ cup butter  
1 cup chocolate malted milk powder  
1 ½ cups mini marshmallow  
1 ¼ cups dried cherries, chopped

In a large bowl, mix cereals and pecans until well blended.

In a medium microwavable bowl, microwave chocolate chips and butter on high setting for 15 second increments, stirring at the end of each, until melted and smooth. Pour over cereal mixture: stir together until evenly coated.

Stir in malted milk powder gradually until evenly coated. Stir in marshmallows and dried cherries until well mixed.

\*To toast pecans, spread nuts onto a baking sheet and bake at 350 degrees for 5-10 minutes, stirring occasionally until light golden brown.

Third Place: Domino Ireland, Raleigh

### **Salty, Sweet & Heat Pecan Peppadews**

Makes about 40-45 bite size treats

1 cup Pecan quarters seasoned with sea salt

14 oz. jar of Peppadew peppers (mild whole sweet piquante peppers)

1 cup Crème Fraiche

½ tsp. sugar

½ tsp. seasoned salt

½ tsp. ground black pepper

Leaving the same amount of pecan quarters as there are peppadew peppers, pulse the remaining pecans in a food processor until coarsely chopped.

In a bowl, mix the pecans, crème fraiche, sugar, salt and black pepper until well combined. Place in a large zip lock bag and cut one corner about ¼ inches. Use this to “pipe” the mixture into each pepper. Insert one pecan quarter into each. Chill for one hour and serve.