



Pumpkin-Pecan Braid

Ingredients Coffee Cake

1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls
3/4cup canned pumpkin (not pumpkin pie mix)
1/3cup packed brown sugar
1teaspoon ground cinnamon
1/8teaspoon ground ginger
1/8teaspoon ground nutmeg
1egg, separated
1/2cup chopped pecans

Glaze

1/2cup powdered sugar
2to 3 teaspoons milk
1tablespoon chopped pecans

Steps

- 1 Heat oven to 350°F. Spray cookie sheet with cooking spray. Unroll dough on cookie sheet; firmly press seams and perforations to seal. Press into 13x7-inch rectangle.
- 2 In medium bowl, mix pumpkin, brown sugar, cinnamon, ginger, nutmeg and egg yolk; blend well. Stir in 1/2 cup pecans. Spread mixture in 3 1/2-inch-wide strip lengthwise down center of dough rectangle to within 1 inch of ends.

- **3** With scissors or sharp knife, make cuts 1 inch apart on long sides of dough rectangle just to edge of filling. Fold strips at an angle across filling, overlapping ends and alternating from side to side. In small bowl, beat egg white until foamy; brush over dough.
- **4** Bake 20 to 30 minutes or until deep golden brown. Immediately remove from cookie sheet to serving platter.
- **5** In small bowl, mix powdered sugar and 2 teaspoons milk. Stir in additional milk, if necessary, for desired drizzling consistency. Drizzle over warm coffee cake. Sprinkle with 1 tablespoon pecans.