SWEET & SPICY PECAN TAMALES

La Guadalupana
Assured Quality Since 1945

MAKES 12 TAMALES

INGREDIENTS

Filling

1½ cups Pecans, chopped
½ cup Brown sugar
2 Tbsp Honey or maple syrup
1 tsp Cinnamon
¼ tsp Chili powder, ground
Pinch of salt
2 Tbsp Butter, melted
2–3 Tbsp Water (as needed for moisture)

Tamales

1 package La Guadalupana Pre-Mixed Masa, Salt, Strawberry, Pineapple Coconut, or Chili Pepper
Corn husks (about 12–15), soaked in warm water for at least 30 minutes

PREPARATION

Prepare the Corn Husks

- Soak the corn husks in warm water for at least 30 minutes until they're soft and pliable.
- Drain and pat them dry when ready to assemble.

Prepare the Filling

1. In a medium skillet over medium heat, toast the chopped pecans for 2–3 minutes until fragrant.
2. Stir in the brown sugar, honey (or maple syrup), cinnamon, chili powder, and a pinch of salt.
3. Add the melted butter and mix until everything is combined.
4. If the filling seems too dry, add 2–3 tablespoons of water to make it slightly sticky but not runny.
5. Set the filling aside to cool slightly.

Assemble the Tamales

1. Spread about 2–3 tablespoons of La Guadalupana pre-mixed masa onto the center of a soaked corn husk, spreading it thin but evenly (leave about 1–2 inches of the husk at the bottom and sides unfilled).
2. Place about 1 tablespoon of the sweet and spicy pecan filling in the center of the masa.
3. Fold the sides of the corn husk inward to enclose the filling, then fold the bottom upward to form a neat little package. Repeat with the remaining masa and filling.

Steam the Tamales

1. Set up a steamer pot with water, making sure the water level doesn't touch the tamales.
2. Arrange the tamales upright in the steamer, open end facing up. If needed, use a ball of foil or extra husks to keep them upright.
3. Cover and steam over medium heat for 1.5 to 2 hours, checking periodically to add water as needed.
4. The tamales are done when the masa is firm and pulls away easily from the corn husk.

Serve and Enjoy!

- Let the tamales cool slightly before serving.
- Dust them with powdered sugar, drizzle with honey, or top with whipped cream for an extra indulgent finish.

Topping ideas

Powdered sugar, a drizzle of honey, or whipped cream

Enjoy the delicious convenience of La Guadalupana Masa and wow your family with this unique twist on traditional tamales! Perfect for dessert tables, celebrations, or a cozy night in.