

**Pull Apart Cinnamon Pumpkin Buns** (Desserts, Sides)

- 1 package Halladay's Classic Beer Bread Mix
- 1 (12 oz) bottle pumpkin beer of choice
- 1 package Halladay's Harvest Barn Pumpkin Cheesecake Mix
- ½ stick butter, melted
- ½ cup of chopped pecans (optional)

Preheat oven to 350°F. Grease a 9" cake pan; set aside.

Pour Halladay' Pumpkin Cheesecake mix into medium bowl; you will rough the dough in this in the next step.

Combine beer bread mix with beer. Scoop dough in ⅓ cup increments and roll in Pumpkin Cheesecake mixture from previous step. Drop coated dough into greased pan. Repeat until all the dough is gone.

Add melted butter to remaining Pumpkin Cheesecake mix then pour this over the top of the buns. Sprinkle top with chopped pecans, if desired.

Bake for 15 to 20 minutes, until nicely browned and toothpick comes out clean in the middle.