

Caramel Pecan Rolls

Soft and sweet caramel-covered rolls, bursting with pecans

Yield:

24 rolls

Ingredients:

Basic Sweet Roll Dough**

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3 T butter, softened

1/2 c granulated sugar

1 t ground cinnamon

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2/3 cup packed brown sugar

1/4 c butter

2 T light corn syrup

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1/2 c chopped or halved pecans

Instructions:

1. Roll each half of Basic Sweet Roll Dough** into a 12×8-inch rectangle.
2. Brush each with half of the softened butter. Combine granulated sugar and cinnamon; sprinkle over dough.
3. Roll up each piece of dough, starting with long side; seal seams. Slice each roll into about 12 pieces.*Â
4. In saucepan combine brown sugar, 1/4 c butter, and corn syrup. Cook and stir just till butter melts and mixture is blended.
5. Distribute mixture evenly in two greased 8-9 inch round baking pans. Top with pecans.

6. Place rolls, cut side down, in baking pans (on top of the pecans). Cover; let rise till double.
7. Bake at 375 degrees for 18 to 20 minutes. Cool about 30 seconds; invert on rack and remove pans.



This recipe is from Tammy's Recipes.