

Caramel Pecan Rolls



Serves: 16

In researching the author of this recipe I discovered it has been around for years and is a perennial favorite at bake sales, church socials, holiday breakfasts, and brunches. I do not know who the original creator is so I attribute it to mothers everywhere. It is the easiest recipe ever and has become my go to for brunches.

Yield: 1 loaf

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients:

16	frozen Rhodes frozen white dinner rolls
1 1/3 cups	butter
1 1/3 cups	dark brown sugar
2 teaspoons	cinnamon
1 (3 1/2-ounce) package	cook and serve butterscotch pudding
1 1/2 cups	pecans chopped

Directions:

1. Spray a bundt pan with baking spray and sprinkle pecans evenly in the bottom of the pan.
2. Place 20 frozen rolls evenly in pan.
3. Sprinkle butterscotch pudding over rolls.
4. Melt butter and Brown sugar until completely smooth and incorporated.
5. Pour evenly over rolls.
6. Cover with buttered plastic wrap and let rolls rise overnight in refrigerator.
7. Bake in a preheated 350° F. oven for 40 minutes.
8. remove from oven and immediately flip onto plate.

9. Let stand for 10 minutes and serve.

The Silver Chef - "Cooking Isn't Rocket Science...Baking Is Chemistry" / Breads

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