

CINNAMON PECAN ROLLS

Nancy Richardson

Topping

Mix in 9x13 pan, ½ cup nuts (pecans), ½ cup brown sugar packed firm, 2 tablespoons honey or light corn syrup, 1 stick of butter. Put all ingredients in 9x13 and put oven on low until butter is melted, and then stir and even it out in the pan. Leave on stove while preparing the other.

Filling

2 tablespoons butter

¼ cup sugar

Mix 1 tablespoon into cinnamon into sugar

Rolls

1 pkg active dry yeast (rapid rise)

1 cup warm water

¼ cup sugar

3 – 3 ½ cups flour

½ tsp. salt

2 tablespoons melted butter

1 egg

Put yeast in 3 cup measuring cup, add warm water, stirring until yeast is dissolved. Then stir in 1 tablespoon of sugar and set aside until mixture becomes bubbly (if it does not bubble, yeast is not active, try again!)

In a large bowl, mix 1 ½ cups of flour, the remaining 3 tablespoons of sugar, and salt. Use a whip to mix up good. Then add slightly beaten egg, and the melted butter and the yeast mixture to the flour and beat well. Stir in 1 ½ - 2 cups more flour and beat until dough pulls away from the bowl. Turn onto floured surface and knead until dough feels elastic.

Roll dough out onto a rectangle (15 x 7). Spread softened butter over dough. Sprinkle cinnamon/sugar mixture evenly over butter. Starting with the long side, roll dough up tightly. Press seams together to seal. Slice into 12 even slices. Place over mixture in 9x13 pan (not too close together, they spread out). Cover loosely with plastic wrap. Set in a warm place to rise, about 35 minutes.

Heat oven to 375 degrees. Remove plastic wrap and put in oven to bake. Approximately 25-35 minutes. Remove from oven, cool 1 minute. Carefully invert onto a platter or a sheet of foil (I use a cookie sheet). The caramel topping will be on top of the rolls. ENJOY!!!