

Pull-Apart Sticky Buns

By Monica

12 2-bun servings

These gooey, delicious sticky buns are always a crowd pleaser. They take minutes to assemble using the convenience of frozen bread dough. Let them magically rise in the fridge for 1-2 days (seriously!) and they're ready to bake and serve hot and fresh. Perfect for Christmas morning breakfast.

Ingredients

- 2 pounds frozen bread dough (24 Rhodes frozen dinner rolls; or 2 1-lb loaves, partially thawed for 1/2 hour and each loaf cut into 12 even pieces)
- 1-1/2 cups sugar
- 1/8 cup cinnamon
- 3/4 cup butter, melted
- 1 cup chopped pecans



Directions

1. Generously butter a 9x13 baking glass or metal pan. Sprinkle nuts evenly in bottom of pan. Combine sugar and cinnamon in small bowl.
2. Melt butter in separate bowl. Dip each roll or dough piece in butter, then in sugar mixture.
3. Place dipped dough in pan in even rows. Mix remaining butter and sugar mixture; distribute evenly over the tops of the dough. Cover with plastic wrap that is coated with cooking spray.
4. Let rise until doubled* and bake uncovered at 350 degrees for 45-50 minutes, until browned. (Cover loosely with sheet of foil in last 10-15 minutes, if browning too quickly.)
5. Remove from oven, let cool in pan for 5 minutes and invert onto serving platter. Serve warm.

*MAKE AHEAD RISING METHODS (times may vary depending on the temperature of your house)

1. Assemble the night before, leave out to rise overnight (6-8 hours), and bake first thing in the morning.
2. Assemble 20-24 hours in advance, put in the fridge to partially rise. The next day, remove from fridge and allow to rise at room temperature for 2-3 hours before baking.
3. Assemble 44-48 hours in advance, put in the fridge to rise. Remove from fridge and warm to room temperature for 45 minutes before baking.