

Apr. 12 – Easy Caramel Sticky Buns

INGREDIENTS

For the Topping:

- 1/4 c. butter or margarine
- 1/4 c. packed brown sugar
- 2 Tbsp. light corn syrup
- 1/4 c. chopped pecans

For the Buns:

- 3 Tbsp. butter or margarine, melted
- 1/3 c. granulated sugar
- 1/2 tsp. ground cinnamon
- 1 can refrigerated buttermilk biscuits

DIRECTIONS

1. Heat oven to 375°F. In an un-greased 8-inch round pan, place 1/4 cup butter; heat in oven 3 to 4 minutes or until butter is melted. Remove from oven and stir in brown sugar and corn syrup until well blended. Sprinkle with pecans. Keep warm and set aside.
2. Meanwhile, drop 3 Tbsp. of butter into a small bowl, melt in microwave. In separate small bowl, mix the 1/3 c. granulated sugar and 1/2 tsp. cinnamon.
3. Separate dough into 10 biscuits. Dip biscuits into melted butter. Coat all sides, then dip into sugar mixture, coating well. Arrange biscuits, sides touching, over the warm topping in the pan.
4. Bake for 18 to 22 minutes. Let rolls cool for a couple of minutes on a wire rack, then turn upside down onto a heatproof serving plate. Let the pan remain 1 minute so the caramel can drizzle over the rolls. Best when served warm.