

Pecan Sticky Buns

Servings: 14

Ingredients

- 1 Chilled Brioche Dough
- 1½ Butter, Unsalted, Room Temperature
- ¼ cup Sugar
- ¼ teaspoon Cinnamon
- 1 Egg, Beaten
- 1 cup Pecans, Chopped
- 2 Butter, Unsalted, Room Temperature
- 1 cup Brown Sugar
- 42 Pecan Halves

Method

Dough: Use ½ dough, refrigerate other half. Roll into rectangle 11X13 inches. Dot surface with ½ of the softened butter, fold in thirds, roll out again. Fold in thirds, wrap and refrigerate 30 minutes. Do same with 2nd piece of dough and remaining butter.

Filling: Mix sugar and cinnamon in small bowl. Roll one piece of dough to 11X13. Brush with beaten egg, leaving top ¼ bare. Sprinkle half the cinnamon/sugar and chopped pecans. Press filling in lightly with rolling pin. Roll up into a log.

Chill: Wrap in plastic, chill in freezer 45 minutes. Repeat with second piece of dough. Can freeze for up to one month.

Topping: Prepare 2 9-inch round cake pans. press 1 stick of butter evenly over bottom. Sprinkle on brown sugar.

Cut logs into 7 1.5-inch slices. Flatten each a bit, press 3 pecans onto it, and place face down in pans. Seams of buns face outside of pans. Rest uncovered 2 hours.

Preheat oven to 350. Bake 35-40 minutes. Invert immediately onto serving dish.

Notes

See the recipe for Brioche. This dough needs to be prepared the night before you make the pecan sticky buns.