

Sticky Buns

Servings: 12

Source: Ina Garten (Easy Sticky Buns) Jan. 09

Ingredients

- 12 tbsp. Butter, Room Temperature
- $\frac{1}{3}$ cup Brown Sugar, Lightly Packed
- $\frac{1}{2}$ cup Pecans, Chopped In Large Pieces
- 1 package Frozen Puff Pastry, Defrosted
- 2 tbsp. Butter, Melted And Cooled
- $\frac{2}{3}$ cups Brown Sugar, Lightly Packed
- 3 teaspoons Cinnamon
- 1 cup Raisins

Method

Heat Oven to 400.

Place a standard 12-cup muffin tin on a sheet pan covered with parchment paper.

With electric mixer with paddle (I used hand mixer) combine 12 tbsp butter and $\frac{1}{3}$ cup brown sugar. Place 1 round tablespoon mixture in each cup. Distribute pecans on top.

Flour board. Unfold one sheet puff pastry with folds going left to right. Brush with melted butter, leaving 1-inch border.

Sprinkle each sheet with $\frac{1}{3}$ cup brown sugar, $1\frac{1}{2}$ tsp cinnamon and $\frac{1}{2}$ cup raisins.

Start near you and roll up jelly roll style, snugly, ending with seam side down. Trim ends $\frac{1}{2}$ ".

Slice into 6 equal pieces $1\frac{1}{2}$ " wide. Place in 6 muffin cups. Repeat.

Bake for approximately 30 minutes until buns are golden to dark brown and firm. Cool 5 minutes ONLY. Invert onto parchment. Cool completely.