

## Caramel Pecan Rolls

### Components

Single batch of pastry dough

Caramel syrup base

Filling

Syrup Base Ingredient	Amount
Brown sugar	1 1/3 cups, 293 g
Butter	1/2 cup, 113 g
Corn syrup	1/4 cup, 85 g

In a medium saucepan, combine the brown sugar, butter, and corn syrup and heat on medium heat, stirring frequently, until thick and bubbly. Set aside to cool a bit while forming the rolls.

Filling Ingredient	Amount
Granulated sugar	1/2 cup, 100 g
Cinnamon, ground	1 tsp
Pecan pieces	3/4 cup, 63 g
Butter, melted	3 Tbsp, 42 g

Spray a 9 by 13 inch cake pan with nonstick spray and set aside.

On a floured surface roll the pastry dough out into a large rectangle, about 14 by 18 inches. Spread the 3 Tbsp of melted butter over the surface of the dough then sprinkle the entire surface with the sugar-pecan mixture. Roll the dough up from the long side then adjust the roll out to 18-20 inches in length. Cut the roll into 12 even pieces, each about 1 1/2 inches thick. Place the rolls in the cake pan, spacing them evenly in three rows of 4.

Pour the syrup evenly over the rolls. Spray some plastic wrap with nonstick spray then use the sprayed side to cover the roll pan. Allow to rise at room temperature for about 30-45 minutes then bake or refrigerate overnight to bake the next morning.

Preheat the oven to 425 and remove the rolls from the refrigerator, allowing them to sit at room temperature for 30-45 minutes while the oven warms up. Place the rolls in the oven and turn the oven down to 375 degrees, baking for 24-28 minutes. Remove to a wire rack to cool, then drizzle with additional melted chocolate or icing if desired.