



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Caramel Pecan Rolls**

Makes about 18 rolls.

### Dough:

2 packages dry yeast  
1/4 cup warm water (105-115 degrees)  
1 1/2 cups buttermilk  
3 Tbls sugar  
1/2 tsp baking soda  
1/2 cup vegetable oil  
4 1/2 cups all-purpose flour  
1 tsp salt

### Filling:

1/4 cup sugar  
1/4 tsp cinnamon  
1 large egg, beaten  
1 cup chopped pecans  
1/2 stick unsalted butter, softened

### Topping:

2 sticks unsalted butter, softened  
1 cup light brown sugar  
40 or so pecan halves

Dissolve yeast in warm water. In a medium saucepan heat buttermilk until just warm. Add remaining dough ingredients to standing mixer fitted with the dough hook and add the buttermilk mixture. Knead on medium until a smooth dough is formed. Cover and let rise 15-30 minutes until doubled.

Prepare topping in pans – spread softened butter evenly on two 10" round cake pans and sprinkle evenly with brown sugar.

# Whipped

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Place dough onto a lightly floured surface and gently roll the dough into a rectangle about 10 x 18 inches. Brush with beaten egg, combine cinnamon and sugar and spread on dough. Sprinkle with chopped pecans. Dot with softened butter. Roll up rectangle and cut into 1 inch pieces.

Place 3 whole pecans on one cut side of roll and place pecan side down in prepared pans. Be sure not to crowd the rolls, leave room for expansion. Let rise 30-60 minutes. Preheat oven to 375 degrees. Bake rolls for 20-25 minutes until lightly browned. Turn out of pan onto a serving platter while warm. Caramel will harden as it cools.