



Caramel Rolls

Jacob · 28/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

3 hrs

Description

Caramel rolls are my absolute favorite thing on earth Theyre perfect for all holiday mornings

Ingredients

- - $\frac{3}{4}$ cup water - 2 tablespoons butter - 2 cups white bread flour - 2 tablespoons white sugar - 1 $\frac{1}{2}$ tablespoons nonfat dry milk powder - 1 teaspoon fast-rising dry yeast - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ cup brown sugar - $\frac{1}{4}$ cup light corn syrup - $\frac{1}{4}$ cup butter - $\frac{1}{4}$ cup chopped pecans (Optional) - $\frac{1}{4}$ cup butter
- softened - $\frac{1}{2}$ teaspoon ground cinnamon

Instructions

1. Make dough: Combine water
2. butter
3. bread flour
4. white sugar
5. milk powder
6. yeast
7. and salt
8. in that order
9. in the bucket of a bread machine. Select the Dough cycle. Remove dough from the machine after the cycle is done
10. about 1 hour 45 minutes. Meanwhile
11. make sauce: Combine brown sugar
12. corn syrup
13. and butter in a saucepan over medium heat. Cook and stir until sugar is dissolved
14. about 3 minutes. Pour sauce into an 8-inch square baking pan. Sprinkle with pecans and set aside. Fill dough: Turn dough out onto a floured surface
15. punch it down
16. and roll into an 8x12-inch rectangle. Dot with butter and sprinkle with cinnamon. Roll up and pinch seams together. Slice roll into 9 equal pieces
17. about 1 1/3-inches thick; place cut-side down into the baking pan on top of pecans. Set aside until rolls are doubled in size
18. about 1 hour. Preheat the oven to 375 degrees F (190 degrees C). Bake rolls in the preheated oven until golden brown
19. 20 to 25 minutes. Cool in the pan for no more than 3 minutes; invert a serving platter on top of the pan
20. then turn over. Carefully remove the pan to release rolls and allow pecan sauce to flow over rolls. Kim