

Sticky Buns

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

Yummy sticky buns What can be better than a hot sticky bun for breakfast or a latenight snack Pop one into the microwave for a few seconds to make them taste fresh from the oven

Ingredients

- - 2 (.25 ounce) packages active dry yeast - ½ cup warm water (110 degrees F/45 degrees C) - 5 ½ cups unbleached all-purpose flour
- divided - 1 ¼ cups buttermilk
- room temperature - 2 large eggs - ¾ cup white sugar
- divided - ¼ cup butter
- softened - 2 teaspoons baking powder - 2 teaspoons salt - 2 tablespoons butter
- softened - 2 teaspoons ground cinnamon - ½ cup butter
- melted - ½ cup packed brown sugar - ? cup chopped pecans - ? cup raisins

Instructions

1. Dissolve yeast in warm water in a large bowl. Let stand until creamy
2. about 10 minutes. Add 2 1/2 cups flour
3. buttermilk
4. eggs
5. 1/4 cup white sugar
6. 1/4 cup softened butter
7. baking powder
8. and salt to yeast mixture; stir until well combined. Stir in remaining 3 cups flour
9. 1/2 cup at a time
10. beating well after each addition. Dough should remain soft and slightly sticky. Turn dough out onto a lightly floured surface and knead until smooth and elastic
11. about 8 minutes. Divide dough in half
12. then roll each half into a 12x7-inch rectangle. Spread each rectangle with 1 tablespoon softened butter
13. then sprinkle with 1/4 cup white sugar and 1 teaspoon cinnamon. Roll up halves
14. beginning at a wide side; pinch seams to seal well. Cut each roll into 12 equal slices. Coat 2 (9-inch) round cake pans
15. each with 1/4 cup melted butter
16. 1/4 cup brown sugar
17. 1/2 of the pecans
18. and 1/2 of the raisins. Arrange 12 dough slices in each prepared pan
19. leaving a small space between slices. Cover and let rise until doubled
20. 30 to 60 minutes. Preheat the oven to 375 degrees F (190 degrees C). Bake in the preheated oven until golden brown
21. about 30 minutes. Invert the pans onto serving plates
22. lift up the pans to release sticky buns
23. and serve hot.