

Grandmother Stougaard's Caramel Pecan Sweet Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 30 mins

Description

This is an Stougaard old family favorite Not the easiest to make but well worth the trouble Goody and sweet Best eaten fresh from the oven I usually double the recipe because if you go to the trouble to make yeast rolls make lots Milk can also be warmed in the microwave

Ingredients

- - ½ cup milk - ½ teaspoon white sugar - ½ teaspoon salt - ¼ cup margarine - ? cup warm water (110 degrees F) - 1 (.25 ounce) envelope active dry yeast - 1 egg - 2 ½ cups all-purpose flour
- or as needed - 2 tablespoons margarine
- softened - ¼ cup white sugar - 1 teaspoon ground cinnamon - 2 tablespoons light corn syrup - 1 ½ tablespoons water - 3 tablespoons margarine - ¾ cup packed brown sugar - ½ cup pecan halves

Instructions

1. Pour the milk into a small saucepan
2. and set over medium heat. Heat just until a skin starts to form on the top
3. then remove from the stove
4. and stir in salt and 1/4 cup margarine. Allow to cool to lukewarm. Place 1/8 cup of warm water in a small bowl. Stir in 1/2 teaspoon sugar. Sprinkle yeast over the surface
5. and let stand until foamy
6. 5 to 10 minutes. In a large bowl
7. stir together the cooled milk mixture and the yeast for 2 minutes using an electric mixer on medium speed. Add egg
8. and mix well. Use a large wooden spoon to stir in flour 1/2 cup at a time
9. mixing well after each addition until the mixture forms a dough. Knead on a floured surface
10. adding more flour if necessary
11. until dough is smooth and elastic
12. about 8 minutes. Place in an oiled bowl
13. and turn once to coat the top. Cover
14. and let rise until doubled in size
15. 1 to 2 hours. Punch down dough
16. and let rest on the counter while you prepare the caramel topping. In a medium bowl
17. mix together the corn syrup
18. 1 1/2 tablespoons of water
19. 3 tablespoons of margarine and brown sugar until smooth. Spread an even layer onto the bottom of a 9x9 inch baking dish. Place pecan halves upside down in rows over the sugar mixture. Set aside. On a lightly floured surface
20. roll dough out to a 9x12 inch rectangle Spread with 2 tablespoons of margarine. Mix together 1/4 cup of sugar with the cinnamon; sprinkle over the margarine. Roll the dough up starting at the long end to form a log. Pinch the seam together to seal. Cut the roll into 1 inch rounds. Place the rounds into the prepared baking dish. Set in a warm place to rise until doubled
21. about 30 minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake rolls for 20 to 25 minutes in the oven
22. until golden brown. Invert baking pan onto a cutting board or a clean cookie sheet while still warm so the caramel topping is on top.