

Pecan Sticky Buns

Jacob · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

An easy recipe for pecan sticky buns Everyones favorite mdash gooey sticky and rich Yummy

Ingredients

- - 4 ½ teaspoons active dry yeast - ½ cup warm water (110 degrees F/45 degrees C) - 1 ¼ cups buttermilk - 2 large eggs - 5 ½ cups all-purpose flour - ½ cup margarine
- softened - ½ cup white sugar - 2 teaspoons baking powder - 2 teaspoons salt - 2 tablespoons butter
- softened - ½ cup white sugar - 2 teaspoons ground cinnamon - 1 cup chopped pecans - ½ cup packed brown sugar - ½ cup butter
- melted

Instructions

1. Dissolve yeast in warm water in a large mixing bowl. Add buttermilk
2. eggs
3. 2 1/2 cups flour
4. 1/2 cup margarine
5. 1/2 cup sugar
6. baking powder
7. and salt. Blend 30 seconds with mixer on low speed
8. scraping sides and bottom of bowl. Beat 2 minutes on medium speed. Stir in remaining 3 cups flour. (Dough should remain soft and slightly sticky). Knead for 5 minutes
9. or about 200 turns on a lightly floured board. Cover dough and allow to rest for half an hour. Divide dough in half and roll each half into a 12x7 inch rectangle. Spread each half with 1 tablespoon soft butter; sprinkle with 1/4 cup sugar and 1 teaspoon ground cinnamon. Roll up the halves
10. beginning at the wide side. Seal well by pinching the seams. Cut each roll into 12 slices. Coat two 9-inch round cake pans with 1/4 cup melted butter
11. 1/4 cup brown sugar
12. and 1/2 cup chopped pecans in each pan. Place 12 dough slices in each pan
13. leaving a small space between slices. Let rise until doubled. Preheat the oven to 375 degrees F (190 degrees C). Bake buns in the preheated oven for 30 minutes. Invert pans onto serving plates immediately.