Easy Gooey Caramel Rolls

Jacob · 28/09/2024



Prep Time

3 hrs 15 mins

Dificult

Medium

Servings

4 hrs

Description

I got this recipe from my aunt Its a Christmas morning tradition and always a hit at church We sometimes add chopped pecans before we bake

Ingredients

— - 24 frozen dinner roll dough

— thawed

— divided - ½ cup butter - 1 cup brown sugar - 1 (4.6 ounce) package cook-and-serve vanilla pudding mix - 2 tablespoons milk - ½ teaspoon ground cinnamon

Instructions

1. Grease a 9x13-inch baking dish. Arrange 12 dinner rolls in the prepared baking dish. Melt butter in a saucepan over medium-low heat. Add brown sugar
2. pudding mix
3. milk
4. and cinnamon to melted butter; stir until smooth. Pour pudding mixture over rolls; top with remaining 12 rolls. Allow rolls to rise for 3 hours. Preheat oven to 375 degrees F (190 degrees C). Bake in the preheated oven until rolls are cooked through
5. 30 to 35 minutes. Cool for 15 minutes before serving. Cook's Note: Butterscotch pudding can be used instead of vanilla if desired. If you let this raise overnight
6. keep in the refrigerator.