



Caramel Pecan Rolls infused with Coffee
A sticky roll by any other name is still one of our favorite breakfast treats. These rolls are infused with coffee and chock full of our big beautiful pecans and warm caramel. for a little twist. Whatever you want to call these, pecan rolls, sticky buns, caramel rolls, nut rolls, or whatever else, they are delicious! The perfect Christmas, holiday, or weekend special breakfast and the perfect addition to your holiday recipes.

Ingredients

Dough:

2 1/4 ounce active dry yeast package
1 cup warm water (about 100-110 degrees F)
2/3 cups prepared strong black coffee
5 1/4 cups all-purpose flour divided

1 teaspoon salt

Coffee Caramel:

1/3 cup brown sugar
3 tablespoons unsalted butter
4 teaspoons light corn syrup
1 tablespoon prepared strong coffee
1/8 teaspoon salt
1/2 teaspoon vanilla extract
1 cup @FarmFreshNuts chopped pecans

Sugar Cinnamon Mixture:

1/2 cup granulated sugar
1 1/4 teaspoon cinnamon
3 tablespoons unsalted butter softened

Instructions

To prepare dough, mix yeast into warm water in large bowl. Let stand 5 minutes. Stir 2/3 cup of coffee then 4 1/2 cups of flour and 1 teaspoon of salt. Turn dough out onto floured work surface. Knead adding more flour as needed until dough is smooth and elastic (about 5-10 minutes). Place dough in large bowl coated with cooking spray or vegetable oil, turning to coat top. Cover and let rise in a warm draft free area for about 1 hour until doubled in size. Meanwhile, lightly grease a 9-inch square baking pan, set aside. Place brown sugar, 3 tablespoons butter, corn syrup, 1 tablespoon coffee, and salt in a microwave safe bowl, cover slightly and microwave in 30 seconds intervals, stirring after each,

until smooth. Pour caramel into bottom of prepared baking pan. Sprinkle pecans on top of caramel. Set aside.

Make sugar cinnamon mixture by stirring together 1/2 cup granulated sugar and 1 1/4 teaspoons of cinnamon in small bowl until well combined.

Roll dough out on a floured work surface into a long rectangle about 16x12-inches. Spread 3 tablespoons of softened butter over dough. Sprinkle sugar cinnamon mixture on top leaving about a 1/2 inch border around edges. Roll up rectangle tightly starting with long side. Pinch seams to seal. Cut into 16 slices (about 1 inch wide). Place slices, cut side up, in prepared pan. Cover, and let rise about 30 minutes or until doubled in size.

Preheat oven to 375 degrees F. Bake rolls about 20 minutes or until golden brown around edges. Cook a few minutes then place a serving platter upside down on top of pan, then flip over and invert onto platter. Serve warm or at room temperature.