



Caramel Pecan Sticky Rolls

Ingredients Needed for Caramel Pecan Sticky Rolls

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- $\frac{3}{4}$ cup light corn syrup
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 cup light brown sugar, packed
- 1 cup pecan halves, roughly chopped
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- $\frac{3}{4}$ teaspoon salt



Directions | Yield: 12 servings of Caramel Pecan Sticky Rolls

1. Preheat the oven to 350 degrees.
2. In an oven-safe skillet over medium-high heat, melt together the brown sugar, butter, corn syrup, cinnamon, and salt. Bring to a boil until the sugar dissolves, then remove from heat and stir in the vanilla extract.
3. Add the pecans to the caramel sauce, stirring to coat them evenly.
4. Place the rolls into the skillet, top side down, pressing gently into the caramel sauce.
5. Cover the rolls with aluminum foil and bake for 25 minutes, until they are golden brown.
6. Remove the aluminum foil and carefully flip the skillet onto a serving platter. Let it sit upside down for 1 minute, allowing the caramel to fully release and drizzle over the rolls.
7. Serve immediately and enjoy your Caramel Pecan Sticky Rolls!

