GUASTELLO'S VILLAGE MARKET

Hurry-up Caramel Buns

Makes 1 Dozen

Ingredients:

1 1-pound loaf frozen bread dough (thawed overnight in the refrigerator)
1 cup firmly packed light brown sugar
½ cup (1 stick) plus 3 tbl. sugar, softened
¼ cup water
1 cup chopped pecans or walnuts
2 tbl. granulated sugar
1 ½ tsp. ground cinnamon

To make the buns' sticky topping, combine the brown sugar, ½ cup butter, and the water in a 1-quart saucepan. Heat to boiling over medium heat; and allow to boil 5 minutes, stirring frequently. Reduce the heat slightly if the sugar syrup boils up too high. Pour the hot syrup into a 10-inch round baking pan. Sprinkle ½ cup nuts evenly over syrup.

On a lightly floured surface, roll the dough out to a 14 by 9 inch rectangle. Spread it with remaining 3 tbl. butter. In a cup, mix the granulated sugar and cinnamon, and sprinkle over the buttered dough. Sprinkle the dough with the remaining ½ cup nuts.

Starting from one long side, roll the dough up, jelly-roll style, pinching to seal the outside edge. Cut the roll into 12 slices and arrange these evenly over the topping in the pan. (Do not worry about small gaps between the rolls.)

Cover the buns with a clean cloth. Let them rise in a warm place, away from drafts, until they are double in size, 40 to 60 minutes.

Heat the oven to 350°. Bake the buns 30 minutes, or until they are golden brown. Let them stand 5 minutes, then invert them onto a platter.

Credit: Country Living Country Mornings