

Pecan Sticky Buns

Ingredients

For 1 Tray (6 servings, 4 rolls ea.):

1 tray Sister Schubert's® Parker House Rolls

1/2 cup butter, unsalted

2/3 cup brown sugar

2 oz. maple syrup

2 oz. milk, whole

1/4 tsp. cinnamon

1/4 tsp. salt

2 cups pecans, toasted, chopped

For 50 Servings:

9 trays Sister Schubert's® Parker House Rolls

2.25 lbs. butter, unsalted

2.75 lbs. brown sugar

2 1/4 cups maple syrup

2 1/4 cups milk, whole

2 1/4 tsp. cinnamon

2 1/4 tsp. salt

18 cups pecans, toasted, chopped

Preparation

1. For the Brown Sugar Pecan Glaze- Bring the butter, brown sugar, maple syrup, milk, cinnamon and salt to a boil. Turn off heat and fold in the toasted pecans with a rubber spatula and mix thoroughly.
2. Prepare **Sister Schubert's® Parker House Rolls** according to directions on the package.
3. Pour the pecan glaze over the Parker House rolls and spread evenly across the entire top with a rubber spatula.
4. Serve immediately.

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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