



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.