

County Fair Pecan Pie-in-a-Jar Sticky Buns

MAKES 20 ROLLS

- 1 jar Country Living County Fair Pecan Pie-in-a-Jar
- 2 1-pound loaves frozen bread dough, thawed (2 pounds total)
- 5 tablespoons butter, melted
- 1/4 cup sugar
- 1 teaspoon ground cinnamon

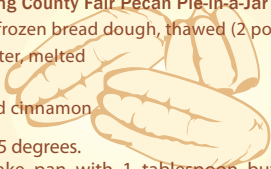
Preheat oven to 375 degrees.

Brush a 9 x 13 cake pan with 1 tablespoon butter. Spread the Pecan Pie-in-a-Jar evenly on the bottom of the cake pan.

Roll out each thawed bread dough loaf to a 12 x 14 inch rectangle. Brush each with 2 tablespoons butter and sprinkle the cinnamon sugar evenly between them. Roll up into a cylinder. Cut 10 portions from each loaf, to make a total of 20 rolls.

Arrange the rolls in a 4 by 5 grid in the cake pan. Let rise until doubled in size.

Bake at 375 degrees until dark golden brown on top, about 40 minutes. Let cool for 45 minutes before unmolding onto a cookie sheet.



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