



Recipe Card



Goey Caramel Rolls



SERVINGS

12



PREP
TIME

20 min



COOK
TIME

25-30m

INGREDIENTS:

¾ c chopped pecans
1-¼ c firmly packed brown sugar
½ c butter melted
¼ c light corn syrup
1 Tablespoon ground cinnamon
2 cans (7.5 oz each) Refrigerated buttermilk biscuits

DIRECTIONS:

Preheat oven to 375 F. Chop pecans.
Combine nuts, brown sugar, butter, corn syrup, and cinnamon. Mix well. Roll 1 can of biscuits into a 6- by 12-inch rectangle. Spread ½ cup of the filling over dough; roll up lengthwise. Using serrated knife, cut 12 slices, each 1 inch thick. Repeat with second can of biscuits and ½ cup more filling. Place rolls ½ inch apart in 9- x 13-inch pan. Top with remaining filling. Bake 25-30 minutes. Serve warm. Yield: 24 rolls

Submitted by Penny Coots

NOTES: