



*The Golden Thimble's Blue Book Recipes*

<http://www.thegoldenthimble.com>

## Breakfast Sticky Buns

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18 unbaked frozen dinner rolls (I use Rhodes frozen rolls from Wal-Mart)

1 (3-ounce) package regular butterscotch pudding mix, not instant

½ cup brown sugar, packed

½ cup pecans, chopped

1 stick of Parkay margarine, melted

The night before, place frozen rolls in well greased Bundt pan. Sprinkle dry pudding mix over rolls. Sprinkle brown sugar over pudding mix. Sprinkle chopped pecans over brown sugar. Pour melted butter over all. To prevent the dough from forming a hard crust while it is rising overnight, cover with a damp towel or tightly wrap with plastic wrap. Let rise overnight at room temperature, about 8 to 10 hours.

Preheat oven to 350 degrees. Gently lay a piece of foil over top so that it doesn't get too brown and bake in oven for 25 to 30 minutes.

Remove from the oven and allow to cool for 5 minutes. Turn pan over onto a serving platter to remove. Serve warm