

chattavore

Praline Rolls

Makes 16

Prep time: 1 hour, 15 minutes

Cook Time: 12-15 minutes

- 2 ¼ teaspoon (1 packet) instant yeast
 - ¼ cup warm water
 - 2 ¼ to 2 ½ cups all-purpose flour plus more for sprinkling work surface
 - 2 T. granulated sugar
 - 2 t. baking powder
 - ½ t. salt
 - 2 sticks (1 cup) unsalted butter, divided (cube ⅓ cup and melt the rest)
 - 1 egg
 - ⅓ cup milk, scalded then cooled to room temperature
 - 1 firmly packed cup brown sugar
 - 1 cup chopped pecans, toasted
1. Stir the yeast into the water. While the yeast blooms, stir the 2 ¼ cup of the flour, granulated sugar, baking powder, and salt together in a large mixing bowl. Use a pastry blender or your fingertips to cut ⅓ cup of the cubed butter into the flour mixture. Stir in the milk, the egg, and the yeast/water mixture. If the dough is too soft, add up to ¼ cup more to make a workable dough.
 2. Stir ½ cup of the brown sugar with the remaining ⅓ cup of butter until smooth. Roll the dough into an approximately 15x10 inch rectangle on a floured surface. Spread the brown sugar & butter mixture over the dough and sprinkle with ½ cup of the pecans. Roll up starting with the long edge and use a serrated knife to carefully cut into 16 rolls. Arrange the rolls into a 9x13 pan.
 3. Sprinkle the remaining brown sugar over the rolls, then sprinkle with the remaining pecans. Drizzle the melted butter over the top. Cover with a kitchen towel or plastic wrap and allow to rise for about 45 minutes. Bake at 425 degrees for 12 to 15 minutes. Serve warm or at room temperature.

*I actually halved the recipe and cut the dough into 9 rolls, which I baked in an 8x8 pan. I used the whole egg for the halved recipe with no ill effects.

**You can store the rolls, risen or unrisen, in the refrigerator overnight. If you did not let them rise, you will need to do so before baking. If they have already risen, you can just bring them to room temperature prior to baking.