



FRANKO'S FAVORITES

PECAN ROLLS (Sticky Buns)

In small bowl, stir 1 pkg. dry yeast (1 Tbsp.) and 1 tsp. sugar into $\frac{1}{4}$ cup warm water and let stand to dissolve. In large bowl, combine $\frac{1}{3}$ cup hot milk, $\frac{1}{2}$ tsp. salt, 2 Tbsp. sugar and 2 Tbsp. butter and stir until butter melts and the mixture cools. Stir in 1 egg and 1 Tbsp. grated lemon rind. Add the dissolved yeast and 2 cups all-purpose flour to the mixture and blend. Turn out onto lightly floured board and knead gently for approximately 5 minutes, adding more flour if the dough is sticky, until it can be easily handled. Knead until smooth and elastic. Put dough in a greased bowl, turning to coat the entire surface and cover bowl. Let rise in a warm place for about 1 $\frac{1}{2}$ hours, or until doubled in bulk. Lightly grease baking pan 7 $\frac{1}{2}$ x 8 $\frac{1}{2}$ x 2 inches. Cover the bottom of pan with a mixture of $\frac{2}{3}$ cup dark corn syrup and 1 cup pecans, coarsely broken. Punch down the dough and roll it into a rectangle about $\frac{1}{4}$ inch thick. Brush with 6 Tbsp. melted butter. Mix together 1 cup light brown sugar and 1 Tbsp. cinnamon and sprinkle evenly over the buttered dough. Roll like a jelly roll, starting on the long side and cut into $\frac{1}{4}$ inch slices. Place the slices in the baking pan over the corn syrup-nut mixture. Let rise for 1 hour. Preheat oven to 350 degrees and bake for $\frac{1}{2}$ hour. When rolls are done, invert onto a buttered cookie sheet and serve warm.