

Recipe	
Sam's Sticky Buns	
Ingredients	Category
2 pkgs Dry Yeast	Breads
1/2 C. Warm Water	Servings
1/2 C. Scalded then cooled milk	8 or more
1/2 C. Sugar	Notes
1 Tsp. Salt	Early prepare pan
2 Eggs	Melt 1/2 C butter and 1 C Brown sugar and 3
1/2 C. Softened butter	Tbbs. corn syrup in pan. Layer pecans in pan.
4 1/2 - 5 C. Flour	
1/2 C. Butter	
1 C. & 1 C. Brown Sugar	
3 Tbbs. Corn Syrup	
Pecans to cover bottom, some pieces	
Instructions	
<p>Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, butter, and 2 1/2 C of the flour.</p> <p>Beat until smooth. Mix in enough remaining flour to make dough easy to handle.</p> <p>Turn dough onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in greased bowl, turn greased side up. (At this point you can refrigerate dough 3 or 4 days).</p> <p>Cover, let rise in warm place until double in size, about 1 1/2 hours. Punch down.</p> <p>Roll dough into a rectangle. Spread with butter. Mix 1 C. Brown Sugar and 3 tsp. cinnamon and spread over the dough. Roll up and cut into slices.</p> <p>Place roll slices in prepare pan and raise until about double in size - about 25 - 30 minutes.</p> <p>Bake 25 - 30 min at 375 degrees. Turn out on pan while hot. 45 min. in dutch oven</p>	