

Pecan Sticky Buns

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

1 ½ sticks unsalted butter, at room temperature
1/3 cup light brown sugar
1/2 cup SWP Pecan Pieces
1 package (17.3 oz/2sheets) frozen puff pastry, defrosted

For the filling:

2 T unsalted butter, melted and cooled
2/3 cup light brown sugar
3 t cinnamon
1 cup raisins

Directions

1. Preheat oven to 400°F. Place a 12-cup standard muffin tin on a sheet pan lined with parchment paper.
2. In the bowl of an electric mixer fitted with a paddle attachment, combine the room temperature butter and 1/3 cup brown sugar. Place 1 rounded tablespoon of the mixture in each of the 12 muffin cups. Distribute the pecan pieces evenly among the muffin cups on top of the butter mixture.
3. Lightly flour a wooden board and unfold 1 sheet of puff pastry with the folds going left to right. Brush the whole sheet with half of the melted butter. Leaving a 1-inch border on the pastry, sprinkle with 1/3 cup of the brown sugar, 1 ½ teaspoons of the cinnamon, and ½ cup of the raisins. Roll the pastry up snugly like you are making cinnamon rolls, finishing the roll with the seam side down. Trim the ends of the roll about ½ inch on each side and discard. Slice the roll in 6 equal pieces and place each piece, spiral side up, in 6 of the muffin cups. Repeat with the second sheet of puff pastry to finish your 12-cup tin.
4. Bake for 30 minutes, until the sticky buns are golden to dark brown on top. Allow to cool for 5 minutes only, invert the buns onto the parchment paper (ease the filling and pecans out onto the buns with a spoon) and cool completely.