Pecan Sticky Buns

For the Dough

3 large eggs

⅓ cup packed light brown sugar

¾ cup buttermilk

1 teaspoon salt

2 teaspoons instant yeast

6 tablespoons butter melted

4 cups flour

For the Pecan-Caramel Sauce

4 tablespoons unsalted butter

⅔ cup packed light brown sugar

3 tablespoons buttermilk

1 cup of toasted pecans coarsely chopped

Pinch of kosher salt

For the Filling

1 cup packed light brown sugar

1-2 tablespoon ground cinnamon

2-3 tablespoons unsalted butter melted

Whisk the eggs in bowl of a standing mixer.

Add the brown sugar, buttermilk, salt, yeast and melted butter.

Add the flour and stir with a wooden spoon until a cohesive ball of dough forms.

​Turn the dough out onto a lightly floured surface and knead for 2 minutes.

Place in a greased bowl, cover and let rise 2 hours.

To make the sauce: combine butter and brown sugar in a saucepan and cook 2 minutes.

Stir in buttermilk, pecans and salt.

Pour sauce into a 9x13" baking dish.

For filling: combine cinnamon and sugar in a bowl.

Punch dough down and roll into a 12x16" rectangle.

Brush dough with melted butter and sprinkle with cinnamon sugar mixture.

Roll up the dough, starting with a short side and pinch the ends to seal.

Cut roll into 12 equal slices.

Place rolls in baking dish, cover and refrigerate overnight.

Remove rolls from oven. Remove plastic wrap.

Bake 30 minutes at 350.

Allow to cool 5 minutes. Invert onto a platter.

Scoop any sauce left in pan onto buns.