

Joyce's Sticky Buns

1 cup warm water	1 cup butter (2 sticks)
1 pkg. dry yeast	1 cup packed brown sugar
pinch of sugar	1 ½ cups chopped pecans
1 cup lukewarm milk scalded then cooled	4 T. melted butter
3 T. vegetable oil	2 t. cinnamon
2 T. granulated sugar	1 cup dark Karo syrup
2 t. salt	extra brown sugar and pecans
2 eggs beaten	
6 cups all purpose flour	

Add yeast to warm water, stir. Add sugar. Let sit 5 minutes. Stir in milk, oil, sugar, salt and eggs. Add 3 cups of flour. Beat. Stir in rest of flour. Knead on well floured surface until smooth. Put back in bowl, cover with plastic and let rise 1 ½ hours.

Mix butter and sugar in bottom of two 9x13 pans and sprinkle with nuts.

Punch dough down and divide in half. On floured wax paper roll out into rectangle 15 inches long and as wide as you can make it. (It is hard to roll out the dough because it is very elastic and springs back.) Brush 2 T. melted butter on each rectangle. Sprinkle with cinnamon and a few chopped pecans. Roll up like jellyroll. Slice each one into 15 one-inch slices. Put into pan. Cover and let rise 20 minutes.

Bake in 400° oven for 20 minutes. Take out of oven and pour ½ cup Karo syrup over each batch. Return to oven and bake 5 more minutes. Remove from oven. Let stand one minute and invert onto plate. Makes 32.

Note: Try sprinkling a little brown sugar on dough before rolling up.