

Easy Sticky Buns

*Use your favorite cinnamon roll recipe and add this step to elevate them!***

Ingredients:

- 1 stick butter
- $\frac{3}{4}$ c. brown sugar
- $\frac{3}{4}$ c. pecans, chopped

optional add- ins:

- Raisins or other dried fruit

Directions:

Grease the pan(s) that you will be using for the cinnamon rolls

Before patting out and assembling the cinnamon rolls you need to make this caramel sauce.

Melt the butter on medium heat, don't let it burn.

Once melted, stir in the brown sugar and bring to a boil.

Turn to low heat, stir and simmer for about 5 minutes.

Pour the sauce into the bottom of the pan(s).

Sprinkle with chopped nuts.

Assemble the cinnamon rolls and continue with your recipe.

Once baked, let them cool for 10-15 minutes before flipping the pan to release the rolls.

Grab a cup of coffee and enjoy!

***I have seen people use similar recipes with canned cinnamon rolls so that might be a quick and easy way to make them!*