

DINNERLY



Overnight Maple-Pecan Sticky Buns:

Weekend Bakes



5h



2 Servings

If you're ready to level up your baking skills and learn a new trick or two, a weekend baking adventure is just what you need! Make a dough from scratch, like **really** from scratch, by activating yeast and proofing it overnight. Then the next day, toast the pecans, make the maple glaze, assemble the buns, and bake your way to sweet and sticky heaven. We've got you covered! (2p-plan makes 9 servings; 4p-plan makes 18 servings)

WHAT WE SEND

- 5 oz granulated sugar
- ¼ oz active dry yeast
- 10 oz all-purpose flour ³
- 3 oz pecans ⁴
- 1 oz maple syrup
- 5 oz dark brown sugar
- ¼ oz ground cinnamon

WHAT YOU NEED

- 1¼ tsp kosher salt
- 1 large egg + 1 egg yolk, beaten ¹
- ½ cup milk ²
- 10 Tbsp unsalted butter, melted ²
- vanilla
- all-purpose flour ³

TOOLS

- microwave
- rimmed baking sheet
- 8x8-inch baking dish

COOKING TIP

If you don't have a thermometer to measure the water temperature in step 1, test it with your pinky finger. It should feel very warm but comfortable enough to keep your finger in the water.

ALLERGENS

Egg (1), Milk (2), Wheat (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 440kcal, Fat 21g, Carbs 51g, Protein 14g



1. Bloom yeast

In a small microwave-safe bowl, microwave **¼ cup water** until it registers 105–110°F. Stir in **1 teaspoon granulated sugar** and **1½ teaspoons yeast**; set aside until foamy, 5–10 minutes.

In a large bowl, whisk **flour**, **¼ cup granulated sugar**, and **1 teaspoon salt**. Form a well in center; add **yeast mixture**, **1 large beaten egg + 1 yolk**, **½ cup milk**, and **5 tablespoons melted butter**.



2. Proof dough & bake pecans

Stir together mixture until a shaggy **dough** forms and no dry flour remains. Cover bowl with plastic wrap and refrigerate at least 8 hours or overnight.

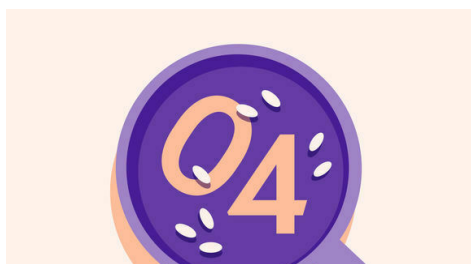
Preheat oven to 375°F with a rack in the center. Spread out **pecans** on a rimmed baking sheet and bake on center oven rack until fragrant and toasted, 8–10 minutes. Let cool, then coarsely chop.



3. Make pecan topping

Lightly grease an 8x8-inch baking dish with nonstick cooking spray.

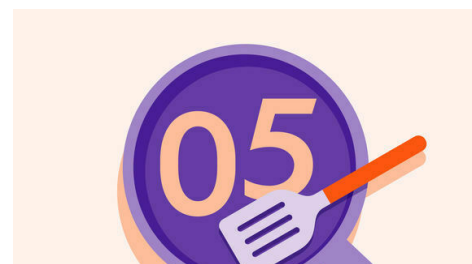
In a small bowl, whisk together **maple syrup**, **¼ cup brown sugar**, **3 tablespoons melted butter**, **2 tablespoons granulated sugar**, **1 tablespoon water**, **½ teaspoon vanilla**, and **¼ teaspoon salt** until smooth. Pour into prepared baking dish and tilt to coat bottom. Sprinkle evenly with **pecans**.



4. Make filling & roll dough

In a second small bowl, whisk together **¼ cup brown sugar**, **1½ teaspoons cinnamon**, and **¼ teaspoon salt**.

Place **dough** on a **lightly floured** work surface; using **floured** hands, form dough into a ball. Dust top with flour and roll into a 9x12-inch rectangle with long edge nearest to you. Brush **2 tablespoons melted butter** over surface of dough.



5. Fill dough & proof buns

Sprinkle **brown sugar mixture** over top of **dough** in an even layer, leaving a 1-inch border around edge. Starting from long edge nearest to you, roll dough into a log; cut crosswise into 9 equal pieces. Arrange rolls, cut-side down, in prepared baking dish. Cover with plastic wrap and let rise at room temperature until **buns** are doubled in size and touching one another, 40–60 minutes.



6. Bake & serve

Bake **buns** on center oven rack until puffy, golden-brown, and center registers 200°F, 30–35 minutes. Place baking dish on a wire rack and let cool, 5 minutes. Place a serving plate over buns and carefully flip upside down.

Remove dish and let **maple-pecan sticky buns** cool for 10 minutes before serving. Enjoy!