

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 instant yeast
- 10 oz all-purpose flour ¹
- 3 oz pecans ¹⁵
- 1 oz maple syrup
- 5 oz dark brown sugar
- ¼ oz ground cinnamon

WHAT YOU NEED

- kosher salt
- 1 large egg + 1 egg yolk, beaten ³
- ½ cup milk ⁷
- 10 Tbsp butter, melted ⁷
- vanilla
- all-purpose flour ¹

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 400kcal, Fat 21g, Carbs 48g, Protein 6g



1. Prep dough

In a small bowl, stir to combine **¼ cup water**, **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**.



4. Make filling & roll dough

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

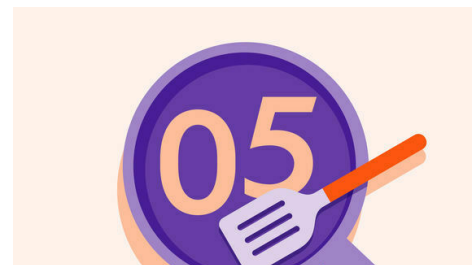
Place **dough** on a **lightly floured** work surface; using **floured** hands, form dough into a ball. Dust top with flour and roll into a 9x12-inch rectangle with long edge nearest to you. Brush **2 tablespoons melted butter** over surface of dough.



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.



5. Fill dough & proof buns

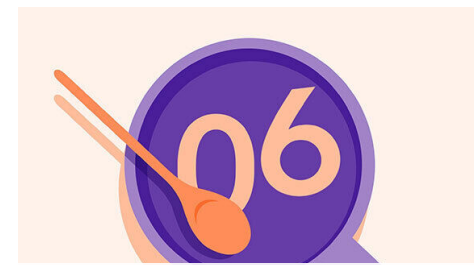
Sprinkle **brown sugar mixture** over top of **dough** in an even layer, leaving a 1-inch border around edge. Starting from long edge nearest to you, roll dough into a log; cut crosswise into 9 equal pieces. Arrange rolls, cut-side down, in prepared baking dish. Cover with plastic wrap and let rise at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



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**.



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!