



Spread the Cheer! Caramel-Pecan Sticky Buns

with Cinnamon-Cocoa Filling



50min



2 Servings

We're pretty sure the sweetest way to start your day is with a homemade treat and sticky buns tick all the boxes. We use pre-made pizza dough as a fluffy, ready to roll hack. It's filled with a chocolate cinnamon swirl and drips with gooey caramel. Make the buns the night before and store at room temperature in an airtight container for a ready-to-go breakfast treat. (2p plan makes 8 buns; 4p plan makes 16 buns.)

What we send

- 1 lb pizza dough ¹
- 1 pkt cream cheese ⁷
- 3 oz pecans ¹⁵
- ¾ oz unsweetened cocoa powder
- 4 oz dark brown sugar
- 5 oz granulated sugar (use ⅓ + ⅓ cup)
- ¼ oz ground cinnamon

What you need

- neutral oil
- 6 Tbsp butter ⁷
- kosher salt
- all-purpose flour ¹

Tools

- small skillet
- 8-inch cake pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

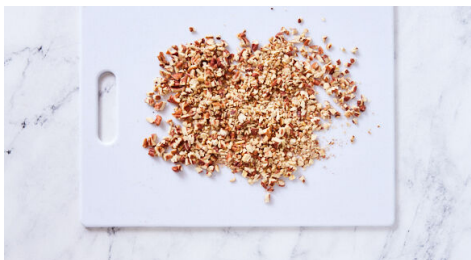
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

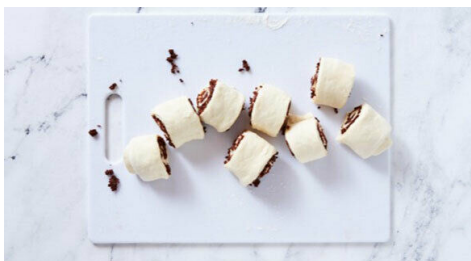
Calories 350kcal, Fat 12g, Carbs 59g, Proteins 1g



1. Prep dough & toast pecans

Set **dough** and **cream cheese** out at room temperature for 30 minutes before starting the recipe.

Preheat oven to 375°F with a rack in the center. Toast **pecans** in a small skillet over medium-high until fragrant and lightly browned, 3-5 minutes. Transfer to a cutting board; finely chop.



4. Assemble buns

Place **dough** on a **lightly floured** work surface. Sprinkle with **flour**, then roll into a 9-x 13-inch rectangle. (If dough springs back, let rest 5 minutes.) Spread **cinnamon-sugar filling** over top, leaving a ¼-inch border; press to help filling adhere. Starting with longer edge, roll up dough, tucking in filling as you go. Use a sharp knife to cut crosswise into 8 (1½-inch) buns.



2. Melt butter & mix filling

Melt **6 tablespoons butter** in same skillet over medium-low heat. In a small bowl, stir to combine **cocoa powder**, **⅓ cup loosely packed brown sugar**, **⅓ cup granulated sugar**, **3 tablespoons of the melted butter**, **1 teaspoon cinnamon**, and **¼ teaspoon salt**. Brush the bottom and sides of an 8-inch cake pan with **½ tablespoon of the melted butter**.



5. Bake sticky buns

Place **buns**, cut sides down, over **pecan caramel** in baking pan. Bake on center oven rack until buns are deep golden-brown and cooked through, 35-45 minutes.



3. Make caramel

Add **remaining brown sugar**, **⅓ cup granulated sugar**, and **¼ teaspoon salt** to skillet with **remaining melted butter**. Cook over medium-low heat, whisking, until sugar is dissolved, about 2 minutes. Remove from heat, then whisk in **softened cream cheese** until smooth. Stir in **chopped pecans** to combine, then pour into prepared cake pan, spreading to evenly coat the bottom.



6. Finish & serve

Let **sticky buns** rest in baking pan for 1 minute. Place a plate over top, then use oven mitts to carefully flip pan, inverting **sticky buns** onto plate. Scrape any **pecan caramel** from baking pan onto **sticky buns**. Serve **sticky buns** warm or at room temperature. Enjoy!