



Overnight Pumpkin Sticky Buns

with Maple, Pecans & Crystallized Ginger



5h



2 Servings

Cozy mornings are guaranteed with these gently spiced pumpkin sticky buns. Prepping the buns a day before allows them to slowly rise, developing flavor and a tender crumb. We roll yeasty pumpkin dough around a buttery maple filling, and the next morning, they're ready to be baked off! With a sweet pecan topping and warm pumpkin spices, you have a good reason to roll out of bed. (2p serves 9; 4p serves 18)

What we send

- 1 pkt miso paste ⁶
- 2 (1 oz) maple syrup
- 5 oz dark brown sugar
- ¼ oz warm spice blend
- 10 oz all-purpose flour ¹
- 15 oz can pumpkin purée
- 5 oz granulated sugar
- ¼ oz yeast
- 3 oz pecans ¹⁵
- 1 oz crystallized ginger

What you need

- ¼ c softened + 9 Tbsp melted butter, unsalted ⁷
- 1 large egg + 1 egg yolk ³
- kosher salt
- vanilla extract
- all-purpose flour for dusting ¹

Tools

- stand mixer with paddle attachment & dough hook
- rimmed baking sheet
- 8x8-inch baking dish
- nonstick cooking spray

Cooking tip

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Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 450kcal, Fat 24g, Carbs 55g, Protein 6g



1. Mix filling

Preheat oven to 350°F with a rack in the center. In the bowl of a stand mixer, combine **miso paste, half of the maple syrup, ¼ cup brown sugar, 4 tablespoons softened butter, and 1½ teaspoons warm spice blend**. Mix with the paddle attachment on medium speed until creamy, light, and soft, 3-4 minutes. Transfer to a bowl; set aside. Wipe out stand mixer bowl.



4. Make topping

Grease an 8x8-inch baking dish with nonstick cooking spray. In a small bowl, whisk together **remaining brown sugar and maple syrup, 4 tablespoons melted butter, 2 tablespoons water, 2 teaspoons vanilla, and ½ teaspoon salt**. Pour **syrup** into prepared baking dish and tilt to coat bottom. Sprinkle **pecans** evenly over the bottom.



2. Knead dough

To stand mixer bowl, add **flour, ¾ cup pumpkin purée, ¼ cup granulated sugar, remaining warm spices, 5 tablespoons melted butter, 1 large egg plus 1 egg yolk, 1 teaspoon salt, and ¾ teaspoon yeast**. Mix on low with the paddle attachment until all the flour is moistened, 1-2 minutes. Switch to the dough hook and mix on medium-low until **dough** is smooth and elastic, 12-15 minutes.



5. Roll dough

Turn **dough** onto a floured surface, dust with flour, and roll into a 8x12-inch rectangle with the long side facing you. Using a spatula, spread **filling** evenly over dough, leaving ½-inch border; sprinkle with **ginger**. Starting from long edge nearest to you, roll dough into a log; cut into 9 equal pieces. Arrange **buns**, cut-side down, in prepared baking dish; cover with plastic.



3. Proof dough & toast nuts

Dough is ready when you can stretch a small piece into a thin, transparent sheet without tearing. Transfer dough to a large greased bowl; cover. Allow to rise at room temperature until doubled in bulk, 1-1½ hours.

Meanwhile, spread **pecans** on a rimmed baking sheet. Bake on center rack until fragrant and toasted, 8-10 minutes. Cool and coarsely chop. Coarsely chop **ginger**; set aside.



6. Chill & bake

Refrigerate **buns** overnight or up to 48 hours.

30 minutes before baking, let **buns** come to room temperature. Preheat oven to 350°F with a rack in the center. Bake buns until puffy, golden brown and the center is 200°F, 30-35 minutes. Cool buns in baking dish for 10 minutes, then carefully invert onto a serving plate. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**