

## STICKY STICKY BUNS

*Recipe adapted from Flour Bakery*

**Makes: 8 buns**

**Total Time: 3.5 hours**

### INGREDIENTS

For the ooey gooey goodness

- ¾ cup unsalted butter
- 1 ½ cups packed light brown sugar
- 1/3 cup honey
- 1/3 cup heavy cream
- 1/3 cup water
- ¼ teaspoon kosher salt

For the rolls

- ½ batch brioche dough
- ¼ cup light brown sugar
- ¼ cup granulated sugar
- 1/8 teaspoon ground cinnamon
- 1 cup pecan halves, toasted and chopped

### DIRECTIONS

In a medium saucepan, melt the butter over medium heat. Whisk in the brown sugar and cook, stirring to combine. Remove from the heat and whisk in the honey, cream, water and salt. Strain to remove any lumps of brown sugar. Let cool for about 30 minutes or until at room temperature. This should yield about 3 cups.

Divide your brioche dough in half and save the other half for another use.

On a floured surface, roll out the brioche into a rectangle approximately 12x16 inches and 1/4 inch thick. Position so the short side is facing you.

In a small bowl, stir together the brown sugar, granulated sugar, cinnamon and half of the pecans. Sprinkle this mixture evenly over the entire surface of the dough. Starting from the short side farthest from you and working your way down, roll up the rectangle like a jelly roll. Try to roll tightly, so you have a nice round spiral. Trim off about 1/4 inch from each end of the roll to make them even.

Use a bench scraper or a chef's knife to cut the roll into 8 equal pieces, about 1 1/2 inches wide each. Pour the goo into a 9x13 inch baking dish, covering the bottom evenly. Sprinkle the remaining pecans evenly over the surface. Arrange the buns, evenly spaced, in the baking dish. Cover with plastic wrap and put in a warm spot to proof until the dough is puffy, pillowy and soft and the buns are almost tripled in size, about 2 hours.

Position a rack in the center of the oven, and heat to 350°F.

Bake until golden brown, about 35-40 minutes. Let cool in the dish on a wire rack for 20-30 minutes. One at a time, invert the buns onto a serving platter and spoon any extra goo and pecans from the bottom of the dish over the top.

Buns are best served warm but they can be stored in an airtight container up to 1 day and warmed in a 325°F oven for 10-12 minutes.