

BUTTERSCOTCH STICKY ROLLS

INGREDIENTS:

FOR DOUGH:

14 g (2 packets) instant yeast
240 g (1 cup) warm milk, about 105°F (40°C)
120 g (½ cup) warm heavy cream
113 g (½ cup) unsalted butter, melted and slightly cooled
1 large egg + 1 egg yolk, room temperature
20 g (1 Tbsp) LorAnn Reserve Natural Organic Madagascar Bourbon
Vanilla Bean Paste
100 g (½ cup) packed light brown sugar
10 g (2 tsp) fine sea salt
625 g (5 cups) all-purpose flour, plus more for dusting

FOR FILLING:

113 g (½ cup) unsalted butter, softened
150 g (⅔ cup) packed brown sugar
9 g (3 Tbsp) ground cinnamon

FOR BUTTERSCOTCH PECAN TOPPING:

113 g (½ cup) unsalted butter
200 g (1 cup) packed brown sugar
120 g (½ cup) heavy cream
60 g (3 Tbsp) light corn syrup or pure maple syrup
3 g (½ tsp) fine sea salt
1.25 mL (¼ tsp) LorAnn Super-Strength Butterscotch Flavoring
150 g (1 ½ cups) toasted pecans, roughly chopped



DIRECTIONS:

For Dough:

1. In the bowl of a stand mixer fitted with a dough hook, combine 14 g instant yeast, 240 g warm milk, 120 g warm heavy cream, 113 g melted butter, 1 large egg + 1 yolk, 20 g LorAnn Natural Organic Madagascar Bourbon Vanilla Bean Paste, and 100 g brown sugar. Mix on low speed until well blended.
2. Add 625 g all-purpose flour and 10 g salt. Mix on medium speed for 4–5 minutes, until the dough pulls away from the side of the bowl but remains soft and slightly tacky.

3. Transfer dough to a lightly oiled bowl, turning once to coat. Cover tightly with plastic wrap and let rise in a warm place until doubled, about 1 hour.

For Filling:

1. In a small bowl, mix 113 g softened butter, 150 g brown sugar, and 9 g ground cinnamon until smooth and spreadable.

For Butterscotch Pecan Topping:

1. In a small saucepan over medium-low heat, melt 113 g butter.
2. Add 200 g brown sugar, 120 g heavy cream, and 60 g corn syrup or maple syrup. Whisk until smooth and glossy, about 2–3 minutes.
3. Remove from heat and stir in 3 g salt and ¼ tsp LorAnn Super-Strength Butterscotch Flavoring.
4. Pour the sauce into a greased 9×13-inch baking dish.
5. Sprinkle 100 g (about 1 cup) of the toasted pecans evenly over the sauce, reserving 50 g (½ cup) for topping after baking.

For Rolling and Shaping Dough:

1. Turn the risen dough out onto a lightly floured surface. Roll into a 9×24-inch rectangle, keeping the long edge facing you.
2. Spread the filling evenly over the dough, leaving a ½-inch border along one long edge.
3. Starting from the long edge, roll tightly into a log and pinch to seal.
4. Using a sharp knife or unflavored dental floss, slice into 12 equal rolls, each about 2 inches thick.

Assembly:

1. Arrange the rolls evenly over the butterscotch pecan topping in the baking dish.
2. Cover loosely with plastic wrap and let rise in a warm place until puffy and nearly doubled, about 30 minutes.

For Baking:

1. Preheat the oven to 350°F (177°C). Place the pan on a baking sheet to catch any caramel drips.
2. Brush the tops with 30 g (2 Tbsp) heavy cream.
3. Bake for 25–30 minutes, or until golden brown and bubbling around the edges.
4. The rolls are done when the internal temperature reads 190°F (88°C).

For Serving:

1. Cool the rolls for 5 minutes after baking. Run a knife around the edges of the pan.
2. Carefully invert onto a large serving platter while still warm.
3. Spoon any remaining sauce from the pan over the rolls and scatter the reserved 50 g toasted pecans on top.
4. Let cool slightly before serving. The rolls should be soft, glossy, and coated in thick butterscotch caramel.

For Storage and Reheating:

1. Store in an airtight container at room temperature for up to 1 day or refrigerate for up to 3 days.
2. Reheat in a 325°F (163°C) oven for 8–10 minutes until warm and gooey.
3. Best enjoyed fresh the day they're baked.

For Making Ahead:

1. Prepare through Step 5. Cover tightly with plastic wrap and refrigerate overnight.
2. Let rest at room temperature for 45–60 minutes before baking.