



Blood Orange Sticky Buns

with Calivirgin Blood Orange Olive Oil

SERVINGS: 12

PREPPING TIME: 20 MIN

TOTAL TIME: 6 HOUR 10 MIN

INGREDIENTS

- 4 ¼ cups all-purpose flour, plus more for dusting
- 1 tablespoon instant yeast
- 2 teaspoons salt
- ¾ cup lukewarm water
- 7 tablespoons Calivirgin Blood Orange Olive Oil
- 6 tablespoons honey
- 3 eggs, at room temperature
- 1 egg yolk, at room temperature
- ½ cup unsalted butter, softened
- 2 cups light brown sugar
- 2 cups pecan halves or pieces



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DIRECTIONS

1. Preheat the oven to 350 F.
2. In a stand mixer fitted with the dough hook, combine the flour, yeast, and salt. Mix on low speed for 30 seconds to combine.
3. In a separate bowl, combine the lukewarm water, 3 tablespoons Calivirgin Blood Orange Olive Oil, 3 tablespoons honey, 2 eggs, and egg yolk. Add to the dry ingredients and knead on medium-low speed until you have a sticky dough that clings to the bottom of the bowl.
4. Scrape the dough out onto a lightly floured work surface, dust hands with flour and then dust the top of the dough lightly with flour and knead briefly into a soft, smooth ball.
5. Lightly grease a large bowl with 1 tablespoon Calivirgin Blood Orange Olive Oil. Place the dough in the bowl, flip it over once so the top is lightly oiled, and then cover the bowl with plastic wrap. Allow the dough to rise in a warm, draft-free spot until it's puffy and doubled in size, 2 to 3 hours.
6. Generously grease a jumbo muffin tin with 1 tablespoon Calivirgin Blood Orange Olive Oil. Combine one cup of brown sugar, remaining honey, and softened butter. Place 1 heaping teaspoon of the butter honey brown sugar mixture into the bottom of each muffin tin. Sprinkle pecans over the butter mixture at the bottom of tins.
7. Roll the dough out into a 16" x 12" rectangle. Brush dough rectangle to the edges with remaining two tablespoons Calivirgin Blood Orange Olive Oil. Sprinkle one cup of brown sugar over the oiled dough. Roll the dough into a thick roll, tucking in the uneven ends.
8. Cut the roll into 12 equal slices. Place one slice in each tin, gently nesting it in the bottom. Allow the rolls to rise, covered, in a warm spot for 40 minutes, or refrigerate overnight covered with plastic wrap, and bake the following day.
9. Place muffin tin with buns on a cookie sheet and bake for 30-35 minutes, or until the buns are golden brown on top.
10. Allow to cool for 20 minutes before removing the buns from tins.