

Butterscotch Pull Apart Bread

From the Kitchen of [Deep South Dish](#)

Ingredients

- About 20 frozen dinner rolls (like Rhodes Bake N Serv)
- 1 (3.5 ounce) package butterscotch cook and serve pudding mix
- 3/4 cup packed light brown sugar
- 1 teaspoon cinnamon
- 1/2 cup chopped pecans
- 1/2 cup (1 stick) salted butter, melted

Instructions

1. Thoroughly butter or spray a bundt pan and add the frozen dinner rolls in the bottom.
2. Sprinkle with the pudding mix. Mix together the brown sugar and cinnamon and sprinkle on top of the frozen rolls.
3. Sprinkle top with the pecans and pour melted butter all over the top.
4. Cover loosely with plastic wrap and let rise in a draft free place, for about 7 hours, or overnight.
5. When ready to bake, preheat oven to 350 degrees and bake for about 25 to 30 minutes.
6. Loosen around the edges of the pan and the center tube and let rest a few minutes; turn out onto a large plate. Let cool slightly and serve warm.

Notes

May substitute 2 (16 ounce) cans of large buttermilk biscuits for the frozen dinner rolls, cutting each biscuit into quarters. Place brown sugar and cinnamon in a zipper bag and add the biscuit quarters, shaking to coat. Add to buttered pan and bake immediately (no rise time necessary).

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