

Super Easy Sticky Buns



Topping:

$\frac{2}{3}$ c. packed dark brown sugar
3 Tbsp. butter
2 Tbsp. honey
2 Tbsp. light corn syrup
 $\frac{1}{2}$ c pecans, toasted and coarsely chopped

Filling:

$\frac{1}{2}$ packed dark brown sugar
1 $\frac{1}{2}$ tsp. ground cinnamon
1 Tbsp. butter, melted
 $\frac{1}{2}$ c pecans, toasted and coarsely chopped

Dough:

On a lightly floured board, unroll 2 (8oz) tubes crescent dough, lining up longest sides and pinching them together to create 1 large rectangle.

Glaze:

In medium bowl, stir together $\frac{3}{4}$ confectioners' sugar and 1 Tbsp. water until smooth.

Directions:

Make dough. Fill with filling and roll up starting from the long side. Roll dough tightly into log. Place seam side down and cut with sharp knife into 9 even slices.

Pour half of the topping into a greased 8 in pan. Place the cut side down of the dough into the pan. Bake at 350 degrees for 25 min.

To serve, reheat Topping in microwave for about 1 min. or until runny. Pour over the sticky buns. Drizzle glaze of the top.