

Cinnamon Pull Apart



Trisha's Dishes

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This delicious breakfast pastry, while very easy to prepare, is always a big hit with family and friends. Your kitchen will have an inviting aroma all day.

Note: Bake as directed, then test for doneness by inserting a fork into the center of a dough ball and feeling the firmness of the bread.

Servings: 6 to 8

Prep Time: 15 minutes, let rest overnight

Bake Time: 30 minutes @ 350 degrees

Instructions:

1. Butter bunt pan (using $\frac{1}{4}$ of the stick) then spray with non-stick cooking spray.
2. Sprinkle in chopped pecans.
3. Layer FROZEN dough ball/dinner rolls in pan.
4. Sprinkle with cinnamon, dry pudding and brown sugar (in that order).
5. Top with pats of the remaining stick of butter.
6. Cover with dish towel and let the dough thaw and rise overnight on the kitchen counter.
7. Bake the next morning as directed.

Ingredients:

- 24 frozen dough balls -or- 18 frozen dinner rolls
- 1 small package chopped pecans – $\frac{1}{2}$ cup
- 1 small box vanilla pudding (NOT INSTANT)
- $\frac{3}{4}$ cup brown sugar
- cinnamon
- 1 stick butter or margarine

To Serve:

- ◇ After baking, turn onto a serving plate.
- ◇ Be careful not to burn yourself as the topping is very hot.

Tip: If you have a 1 lb. box of brown sugar, remove the outside paper box and with the inside wax paper packaging still holding the sugar, form a sugar brick and cut in half. Store remaining half in a zip lock bag.