

**Title:** Sticky Bottom Buns

**Chef:** Mark

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## Ingredients

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<input type="checkbox"/> 2/3 cube butter	<input type="checkbox"/> 1 1/2 cups brown sugar
<input type="checkbox"/> 1 package Rhodes frozen rolls	<input type="checkbox"/> 1 cup whipping cream

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## Steps

1. Melt butter in a 9×13-inch pan.
2. Sprinkle brown sugar evenly over the melted butter.
3. Arrange rolls over the butter and sugar (leave space; they will grow).
4. Pour whipping cream over the rolls.
5. Cover with plastic wrap and refrigerate overnight.
6. About 1 hour before baking, remove pan from fridge and let sit on the counter.
7. Bake at 350°F for 20–30 minutes.