

# Pecan Sticky Buns

## Cuisinart Original Recipe

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“Pecan Sticky Buns are so good that it is hard to eat just one!”

## Ingredients

### Sweet Dough:

1 package active dry yeast  
1/4 cup warm water (105° - 115°F)  
2 1/2 cups unbleached all-purpose flour  
1/4 cup unsalted butter, in 1-inch pieces  
1/4 cup sugar, divided  
1/2 teaspoon salt  
1/3 cup fat free milk

1 large egg  
Cooking spray

### Topping:

1/2 cup pecans  
1/4 cup sugar  
1/2 teaspoon cinnamon  
1 tablespoon unsalted butter, softened  
1/3 cup raisins  
1/4 cup unsalted butter, melted  
1/3 cup firmly packed light brown sugar

## Servings

Makes nine servings

## Nutritional Information

### Per Serving

Calories 374 (40% from fat) • carb. 52g •  
pro. 5g • fat 17g sat. fat 8g • chol. 55mg •  
sod. 148mg • fiber 2g

This recipe can be prepared using the  
following Cuisinart® products:

**Prep 11 Plus™ 11-Cup Food Processor**  
**Pro Custom 11™ Food Processor**  
**Prep 9™ 9-Cup Food Processor**

## Instructions

To make dough: In a 2-cup liquid measure dissolve yeast and 1 teaspoon sugar in warm water. Let stand until foamy, about 5 minutes. Place flour, butter, remaining sugar and salt in the work bowl fitted with the dough blade. Process to combine, about 20 seconds.

Stir milk and egg into yeast mixture. With motor running, pour liquid mixture through the small feed tube as fast as the flour absorbs it. Process until dough cleans the sides of the work bowl, then process for 45 seconds to knead dough. Transfer to a plastic food storage bag and seal top. Let rise in a warm place until doubled in size, about 1-1/2 hours.

To make topping / assemble buns: Insert metal blade in work bowl and pulse to coarsely chop pecans, about 5 to 6 times. Reserve. Combine sugar and cinnamon; reserve. Transfer dough to a lightly floured surface and punch dough down.

Roll into a 9 x 9-inch square. Spread with softened butter, sprinkle with cinnamon/sugar mixture and top with raisins. Roll dough up tightly and pinch seam to seal.

Using a serrated knife, cut into 9 slices (about 1 inch thick).

Pour melted butter into a 9 x 9-inch baking pan. Sprinkle brown sugar and reserved pecans over butter. Place buns, cut side up, in pan. Cover with plastic wrap coated with vegetable oil cooking spray and let rise in a warm place for 40 minutes.



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Fifteen minutes before baking, preheat oven to 375° F.

Bake in preheated 375° F oven until tops are well browned, about 30 minutes. Remove from oven and invert pan immediately onto serving plate, allowing sugar mixture to drip onto buns.

Scrape any remaining sugar/nut mixture onto buns and serve warm.

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