

Giant Sticky Pecan Bun



Yield: 1 **Author:** recipebyrosie

It's basically a giant cinnamon roll with a gooey sticky pecan topping that is cut and served just like a cake. It's made using my easy seven ingredient roll dough, with a buttery cinnamon sugar filling baked on-top of a gooey pecan layer.

Made without eggs or dairy, the best part is it's super simple to make.

Ingredients

Dough

- 480 ml dairy free milk
- 115 g dairy free butter, melted
- 50g sugar
- 7g instant dry yeast
- 650g strong white bread flour
- Pinch of salt
- 1 tsp baking powder

Filling

- 170 g dairy free butter, softened
- 150g light brown sugar
- 2 tablespoons ground cinnamon

Topping

- 100 g dairy free butter
- 200 g light brown sugar
- 60g maple syrup
- 150 g pecans

Instructions

1. In a saucepan, whisk together the milk, sugar and melted butter. Heat the mixture to just warm, about 37 degrees or similar to a warm bath.
2. Gently mix the yeast into the milk and cover with a towel and leave to activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy. This can take up to 20 minutes. (If your milk mixture is too hot you will kill the yeast and it will not activate!)
3. In a large bowl combine 600g of the flour, salt and baking powder. Pour the yeast mixture into the flour mixture.
4. Mix with a wooden spoon until just combined.
5. Cover the bowl with a towel or plastic wrap and set in a warm place to rise for about 1 hour. It should double in size.
6. Whilst the dough is rising make the topping.
7. Add the butter, sugar and maple syrup to a saucepan over medium heat and stir until simmering and combined.
8. Pour the caramel into the base of an 8inch springform cake tin, and sprinkle the pecans on top. Set this aside to cool.
9. Preheat oven to 170°C.

10. Remove the cover of the risen dough and add the remaining flour. Stir well, then turn out onto a well-floured surface.
11. Knead the dough lightly, adding additional flour as necessary, just until the dough loses its stickiness and does not stick to the surface.
12. Roll the dough out into a large rectangle.
13. Mix together the ingredients for the filling and spread evenly over the dough.
14. Cut the dough into 5 or 6 strips.
15. Roll the dough into one another to form a giant roll.
16. Place the roll ontop of the pecan layer then cover and leave to rise again in a warm place for 45 minutes.
17. Remove plastic wrap.
18. Bake the roll in a preheated oven at 170°C for around 40 - 50 minutes or until well-risen and golden brown. All ovens are different so if after 25 minutes your dough is still looking undercooked in the centre, lightly cover it with tin foil and continue to bake, checking every 10 minutes until cooked through.
19. Once baked leave to cool for 15 minutes then flip over. Remove the tin and leave to cool to room temp. Cut and serve just like a cake!

