

Caramel Rolls

9" x 13" pan (12 rolls)

Day 1

Pan Mixture

1/2 cup brown sugar
1/3 cup + 1 Tbsp. butter/margarine
1/4 cup dark corn syrup
1/2 cup chopped pecans or walnuts (optional)

Filling

1/4 cup granulated sugar
1 1/2 teaspoon cinnamon
2 Tbsp. soft butter/margarine

- _____ 1. In 9" x 13" pan, melt 1/3 cup + 1 Tbsp butter/margarine. Sprinkle 1/2 cup brown sugar and 1/4 cup dark corn syrup into pan. (If desired, sprinkle with chopped nuts.) Smooth over bottom of pan. Cook and stir just until butter melts and mixture is blended. (Mixture SHOULD NOT BUBBLE.)
- _____ 2. Roll dough into a 9" x 13" rectangle. Spread with 1-2 Tbsp. softened butter/margarine. Stir together 1/4 cup granulated sugar (white) and 1 1/2 teaspoons cinnamon. Sprinkle mixture on top of the rectangle.
- _____ 3. Roll up tightly, beginning at the long edge.
- _____ 4. Seal seam by pinching edges carefully. Stretch roll to make even.
- _____ 5. With a string, cut roll into twelve 3/4 inch thick pieces.
- _____ 6. Place slightly apart in baking pan over caramel mixture. (Press centers in gently, so they will not pop out during baking.)
- _____ 7. Cover pan. Label with kitchen number and period number. (Rolls will double in size.) Teacher will place in warm place before class.

Day 2

- _____ 8. Bake at 350° for 25-35 minutes
- _____ 9. To remove from pan: -remove from pan immediately
 - place jelly-roll pan on caramel rolls pan and invert (flip over carefully.)
 - let juices run over top of rolls