

## Carmel Pecan Rolls a la Elaine Svenonius ~ 1967

<b>Dough:</b> 1 ½ TBSP Active Dry Yeast (1 pkg) 1 cup warm water (105°- 115°) ¼ cup granulated sugar 1 Tsp salt 2 TBSP butter softened 1 egg 3 ¼ to 3 ½ cups flour	<b>Glop:</b> <b>(I use 1 ½ times this. See box below.)</b> 1/3 cup butter melted ½ cup packed brown sugar 1 TBSP light Karo syrup 2/3 cup Pecans
<b>Filling:</b> ½ cup granulated sugar 2 Tsp cinnamon ...and a little butter, see * below	<b>Glop Times 1 ½::</b> ½ cup butter melted ¾ cup packed brown sugar 1 ½ TBSP light Karo Syrup 1 cup or more Pecans—halves are nice

### Dough:

In mixing bowl, dissolve yeast in warm water (105-115°).

Stir in ¼ cup sugar, salt, 2 TBSP butter, egg and 2 cups of flour.

Beat until smooth. With hand or spoon work in enough more flour until dough is easy to handle.

Knead a bit. Place greased-side-up in bowl; cover with greased waxed paper and then tightly—e.g. with foil. Refrigerate overnight or up to 4-5 days.

**OR for at least several hours and then go on to the NEXT STEP—shape rolls and store in refrigerator overnight—makes it easier on Christmas morning.**

### NEXT STEP:

#### Glop:

Combine melted butter, brown sugar, corn spur and pecan halves.

Pour into greased oblong pan, 13 x 9 x 2.

#### Filling:

Combine ½ cup sugar and cinnamon.

#### Dough/Rolls

On floured board, knead dough slightly and then roll dough into 15 x 9 “oblong. Spread with melted butter (\*I just melt a little butter and use it to help hold the sugar/cinnamon in place.) and sprinkle with cinnamon sugar mixture. Roll up tightly, beginning at wide edge, so that you have a 15” long roll.

Pinch dough to seal edge well. Cut into 1” slices with a very sharp knife.

Place in prepared 9 x 13 pan.

Cover—greased waxed paper and foil.

**IF YOU ARE GOING TO LEAVE THESE OVERNIGHT, THIS IS WHERE YOU COVER—GREASED WAX AND FOIL—AND PUT IN REFRIGERATOR.**

### WHEN READY TO BAKE:

Let rise in a warm place (85°) until double, ~ 1 ½ hours.

(If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with greased waxed paper and a towel. Or, preheat oven and place covered pan on stove top.)

**Heat oven to 375°** (quick/moderate)

Bake 25-30 minutes **but check after 20 minutes.**