Sticky Buns

Amount 2 square pans or 1 big rectangle pan of buns
Time 1-2 hours + 1-2 days for brioche dough

Ingredients

- 1 basic brioche dough (linked recipe)
- 1 sticky bun topping (linked recipe)
- 1/2 cup raisins
- 2 tbsp rum
- 1/4 cup boiling water
- 1/4 cup toasted chopped pecans
- 1/4 cup brown sugar
- 1 tbsp sugar
- 2 tsp cinnamon
- 1 lightly beaten egg
- 1/2 cup pecan halves
- 1 tbsp butter

Steps

1. Make 1 basic brioche dough - see linked recipe!
2. Place 1/2 cup raisins in a bowl.
3. Add 2 tbsp rum and 1/4 cup boiling water.
4. Cover and let stand at least 1 hour to plump raisins. When they're done, keep the liquid!
5. In a separate small bowl, combine 1/4 cup toasted chopped pecans, 1/4 cup brown sugar, 1 tbsp sugar, and 2 tsp cinnamon.
6. Make sticky bun topping - see linked recipe!
7. Pour sticky bun topping into a lightly greased 9x13 pan. Or, you can use two 8x8 pans.
8. Drain plumped raisins. Keep the liquid!
9. Roll out brioche dough on well-floured surface into a 12x14in rectangle.
10. Brush rolled dough lightly with beaten egg.
11. Sprinkle dough with pecan-sugar mixture and drained raisins.
12. Roll dough up along a long side. Push in ends so they are the same thickness as the middle.
13. Cut into 12 pieces. You can refrigerate the rolled dough for 30min (or freeze for 5-10) to make it easier to cut.
14. Place 1/2 cup pecan halves in the ends of the buns (to make them look pretty when you eat them).
15. Put buns pecan-side down into the prepared pan.
16. Cover with oiled plastic wrap and let rise 1-2 hours, until doubled.
17. Boil reserved raisin liquid in a small saucepan or in the microwave. Stir constantly.
18. Add 1 tbsp butter to raisin liquid and stir until melted.
19. Preheat oven to 375F.
20. Glaze risen buns with the raisin liquid.
21. Bake for 25-30min or until internal temperature is 180F.
22. You can cover buns with foil after 10min to keep them from getting too brown on top.
23. Cool slightly and eat!