

Caramel Pecan Pull-Aparts

They'll ask for more when they taste these oh-so-light rolls filled with cinnamon and sugar and covered with caramel and pecans.

WHAT YOU NEED

- 1/2 cup milk
- 1 cup lukewarm water
- 1/2 cup dry milk
- 2 packages dry yeast
- 1 tablespoon sugar
- 3/4 cup shortening
- 3/4 cup sugar
- 2 teaspoons salt
- 2 eggs, beaten
- 6-7 cups all-purpose flour
- 3/4 cup pecan halves

HOW TO MAKE THE PULL-APARTS

- 1 Mix the milk, water, dry milk, yeast, and 1 tablespoon sugar together in a bowl. Set aside. Melt the shortening. Allow to cool. Add the 3/4 cup sugar, shortening, salt, and beaten eggs to the yeast mixture.
- 2 Beat in the flour until it is stiff. Turn out on floured board and knead until smooth and elastic. Set in large bowl and cover with damp towel. Let rise for about an hour or until double in bulk. Punch down and roll half of the dough out into a 9x13-inch rectangle shape. Spread with 1/4 cup butter, 1/4 cup brown sugar, 1/4 cup white sugar, and 1 teaspoon cinnamon. Roll up and slice into 1 1/2-inch slices. In the bottom of an 8x8-inch pan, mix 1/4 cup melted butter, 1/4 cup brown sugar, and 1 tablespoon corn syrup.
- 3 Lay pecans upside down in butter mixture. Lay the rolls in pan over the mixture. Repeat for other half of dough.
- 4 Cover and let rise for 30 minutes. Bake in a 350°F oven for about 25 minutes. Remove from oven and turn upside down onto foil. Makes 18 rolls.

