

# Sticky Cinnamon Buns

*Unit: Electric Skillet*

**2 Loaves of frozen bread dough**  
**1 ½ Tbsp Ground cinnamon**

**1 ¾ Cups of Brown sugar**  
**½ Cup of Chopped pecans**

Preheat the electric skillet to 275 degrees. Melt the butter and sprinkle ¼ cup of brown sugar in the bottom of the skillet. Turn off the skillet. Let the bread dough rise for 4 hours or until it doubles in size. Roll each dough roll out separately to ½" thickness.

Spread ¾ cups of sugar, cinnamon and pecans over the dough evenly. Roll up and pinch the ends. Slice the loaf horizontally into 8 buns and place them into the electric skillet.

Repeat with the 2<sup>nd</sup> loaf. Place the lid on the skillet and turn on 250 for 18 minutes. Remove the lid and let it stand for 5 minutes. Finally, flip the buns upside down onto a large platter or serve from the skillet..