

Cinnamon Bun with caramel sauce & pecans

PORTIONS	PREPARATION TIME	COOK TIME
1	45 min	20-25 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	LUNCH	BRUNCH	APPETIZER
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RECIPE CREATED BY
Katherine Duris, Chef

/ List of ingredients



Decadent cinnamon bun 52435

Quantity: 1

2 tbsp. Pecan halves

2 tbsp. Caramel sauce

CHEF'S TIP

Top the warm caramel pecan cinnamon bun with ice cream and chocolate chips for a delicious desert.

BRIDOR



/ Preparation steps

STEP 1

Thaw at room temperature for 45 minutes while pre-heating the oven to 350°F.

STEP 2

Once thawed, lightly press pecans onto the top of the cinnamon bun.

STEP 3

Bake in the preheated 350°F oven for 20 – 25 minutes, until golden brown.

STEP 4

Allow to cool for 15 minutes and drizzle with caramel sauce.