



Noreen's Kitchen

Caramel Pecan Danish Ring

Ingredients

1 1/2 pounds bread dough	1/4 cup clear jel or all purpose flour
1 cup brown sugar	1 cup fine chopped pecans
1/4 cup butter, softened	2 tablespoons melted butter, for brushing
1 tablespoon caramel ice cream sauce	

Step by Step Instructions

Preheat oven to 350 degrees.

Mix brown sugar, butter, caramel topping and clear jel or flour together until it resembles wet sand. Set aside.

Roll dough out into a rectangle 16 x 12 inches, approximately.

Spread butter and sugar mixture over the dough evenly, leaving a 1 inch border.

Sprinkle pecans over the sugar mixture evenly.

Fold over long end and roll tightly away from you, stretching slightly as your roll to ensure a tight roll that will not fall apart when cut.

Pinch seam together and place on underside of the roll.

Bring ends together and form into a tight ring. Pinch ends tightly to seal.

Transfer ring to a baking sheet that has been lined with parchment paper.

Using a kitchen shear or very sharp knife, make cuts 2/3 of the way through the side of the ring, all the way around, every 1 1/2 to 2 inches.

Take each piece and gently pull then twist so it is face up, all the way around. The rolls should shingle upon each other as you do this.

Cover with a cloth or a parchment sheet and allow to rest for 20 minutes until it has almost doubled in size.

Bake for 25 to 30 minutes until golden brown and sounds hollow when tapped.

Remove from oven and brush with melted butter.

Allow to cool on pan that has been placed on a cooling rack.

Cool for at least 30 minutes before serving.

Enjoy!