

Pecan Sticky Buns

Makes 14 buns. From [Baking with Julia](#), by Dorie Greenspan, William Morrow, 1996. Recipe by Nancy Silverton.

While I did not transcribe this recipe word for word, since this post is part of the [Tuesdays with Dorie: Baking With Julia](#) series, I also did not adapt the recipe at all. The changes I made for my post are detailed in the narrative.

The Dough:

- 1 recipe brioche dough
- 1 ½ sticks unsalted butter, at room temperature

Divide the brioche dough in half and keep one half covered in the refrigerator while you work with the other half.

On a lightly floured surface, roll the dough out to an 11" x 13" inch rectangle – it should be about ¼" thick. Work quickly – the warmth of your hands is enough to start the dough rising. Dot the surface of the rectangle evenly with the softened butter and fold the dough in thirds, like a business letter. Gently roll the dough out again (if any butter comes through to the surface you can sprinkle it with a little flour), till you again have an 11"x 13" rectangle.

Fold the dough in thirds again, and wrap it in plastic. Let this section of dough rest in the refrigerator for at least 30 minutes (even longer if your kitchen is warm) while you repeat the process with on the other half of the brioche dough.

The Filling:

- ¼ cup sugar
- ¼ teaspoon cinnamon
- 1 large egg, beaten
- 1 cup chopped pecans

Mix the sugar and cinnamon together in a small bowl. Remove the first piece of dough from the refrigerator. On a lightly floured surface, roll the dough out again to an 11" x 13" rectangle that is approximately ¼" thick.

Using a pastry brush, paint the surface of the dough with the beaten egg. Leaving the long edge of the dough, the edge farthest from you, bare, sprinkle the rectangle with half the cinnamon sugar and half the chopped pecans – be sure to distribute this filling evenly across the dough surface. Use rolling pin to press the filling into the dough –*very lightly*. Starting from the long edge closest to you, roll the dough away from you, into a log.

Wrap the dough log in plastic and freeze until firm – 45 min to an hour. Repeat with the second piece of dough.

At this point, you can double wrap the logs and keep them frozen for up to a month. If your dough logs are frozen solid, let them sit at room temperature for 15 minutes before proceeding with the recipe.

The Topping – And Shaping the Rolls:

- 2 sticks unsalted butter, at room temperature
- 1 cup light brown sugar
- 42 pecan halves

While the dough logs are chilling, prepare the pans. Butter two 9-inch rounds pans with high sides. Use one stick of butter per pan, spreading most of the butter across the bottom of the pans, and just coating the sides. Sprinkle a half cup of brown sugar over the butter in each pan. Remove a dough log from the freezer. If the ends are uneven, trim them. Using a serrated knife and a gentle sawing motion, slice the logs into 7 rolls, each approximately 1 ½" thick. Flatten each slice slightly with the palm of your hand, and then carefully cup each roll between your

hands, rounding out the edges. Press 3 pecans, flat side up onto the top of each roll, and holding the nuts on, place the rolls nut-side down into the prepared pans. Put one bun in the center of the pan and arrange the other 6 in a circle around it. The seams of the outer buns should face the outside of the pan. Repeat this process with the second dough log. Allow the buns to rest, uncovered at room temperature for 1 ½ to 2 hours, until the slices rise and touch one another.

The Baking:

Preheat the oven to 350°F and arrange the oven racks so that one rack is the middle of the oven, and the other is just below it. Bake both pans of buns on the middle rack, but put a baking sheet on the rack below to catch any errant drips. Bake the buns for 35-40 minutes, until golden brown. As soon as you remove the buns from the oven, run a knife around the edge of the pans, and invert the buns onto a serving platter. If you let the buns cool in the baking pan, it will be very hard to get them out. **Cool the buns before serving! The caramelized sugar topping is dangerously hot straight out of the oven!**

These are best eaten the day they are made.