

# Caramel Nut Ring

Lois Hays

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**Yield: 8 to 10 servings**

*1/2 cup butter*

*1/2 cup chopped pecans*

*1 cup brown sugar, firmly packed*

*2 tablespoons water*

*2 cans (8 ounce ea)*

*crescent dinner rolls*

Preheat the oven to 325 degrees.

In a small saucepan, melt the butter. Use two tablespoons to coat the bottom and sides of a twelve-cup Bundt pan. Sprinkle the pan with three tablespoons of pecans.

Add the remaining nuts, brown sugar and water to the remaining butter. Heat to a boil, stirring occasionally.

Remove the rolls from the can but do not unroll. Cut each can of rolls into sixteen slices (total 32 slices). Arrange sixteen of the slices, cut side up, in the bottom of the pan, overlapping the slices. Separate each slice to allow the sauce to penetrate. Spoon half of the caramel sauce over the slices. Repeat a second layer with the remaining sixteen slices and top with the remaining caramel sauce.

Bake in a dark pan for 25 to 30 minutes or until golden brown. Cool for 3 minutes.

Turn onto a serving platter and slice.

(Freezes well.)

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Per Serving (excluding unknown items): 1755 Calories; 132g Fat (65.4% calories from fat); 6g Protein; 152g Carbohydrate; 5g Dietary Fiber; 248mg Cholesterol; 995mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 26 Fat; 9 1/2 Other Carbohydrates.