

Pecan Rolls

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

Yield: 8 pans of twelve rolls each

1 1/2 cups milk, scalded
1 1/2 cups sugar
4 teaspoons salt
3/4 cup shortening
5 packages active dry yeast
2 cups warm water
6 eggs, beaten
15 to 16 cups sifted flour
PECAN SYRUP
1 cup butter
3 cups brown sugar
1/2 cup light corn syrup
3 cups broken pecan pieces

Scald the milk. Stir in the sugar, salt and shortening. Cool to lukewarm.

In a large bowl, dissolve the yeast in warm water. Stir in the lukewarm milk mixture, beaten eggs and half of the flour. Work in the remaining flour. Knead for about 8 minutes. Divide the dough and place in two greased bowls. Grease the top of the dough. Cover. Let rise in a warm place until doubled in bulk, 1-1/2 to two hours.

Make the pecan syrup: In a heavy saucepan, place the butter, brown sugar, corn syrup and pecans. Heat until the butter melts. Stir together.

Grease eight nine-inch aluminum pie pans or round cake pans. Spread about one-third cup of pecan syrup in the bottom of each pan.

Punch down the dough. Form into small, round rolls. Place twelve rolls in each pan on top of the pecan syrup. Cover with a clean dish towel and allow to rise in a warm place until double in bulk, about one hour.

Bake the rolls in a moderate oven (350 degrees) for about 30 minutes or until nicely browned.

While still hot, turn out the pan into another pan. Cool and cover with plastic wrap. Cover again with aluminum foil for gift-giving or freezer storage.

Per Serving (excluding unknown items): 13295 Calories; 398g Fat (26.8% calories from fat); 243g Protein; 2198g Carbohydrate; 56g Dietary Fiber; 1818mg Cholesterol; 11437mg Sodium. Exchanges: 87 Grain(Starch); 6 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 72 Fat; 56 1/2 Other Carbohydrates.