

RECIPE

From The

BLACK POT

of



PECAN or WALNUT CARAMEL ROLLS

Adapted From Ron Wagner's Cookbook

Prep: around 10 minutes for the biscuits and 5 minutes for the caramel

Cook: 20 to 25 minutes

Serves: 12 large biscuits or 24 very small biscuits

Make a batch of Sonja's Biscuits

CARAMEL

$\frac{1}{2}$ cup Brown Sugar

$\frac{1}{2}$ stick Butter (Margarine will not work)

Cinnamon (season to taste)

Generous amount of chopped Pecans or Walnuts

Melt butter, brown sugar, cinnamon, and a tablespoon of water in a sauce pan. Stir well until sugar and Butter becomes caramelized. Add nuts to the mixture. Stir biscuits into the caramel mixture making sure that all of biscuit is covered with caramel. Bake in DO until golden brown.