

# HEARTH & HOME

THE VOICE OF THE HEARTH, BARBECUE AND PATIO INDUSTRIES



## Sticky Buns

**Serves 16**

**Cook Time: 25 minutes**

*Sticky buns are irresistible Sunday brunch or breakfast treats, but few chefs would imagine that cooking the pastry in a stir-fry and paella pan could yield such delicious results. The topping is heavy with maple syrup and the bake shop aroma and taste of cinnamon and brown sugar filling adds extra sweetness to the dough. Brew a pot of coffee while the buns cook in the pan, then serve up a memorable brunch on the patio.*

### Ingredients

Your favorite dough (approx. 24 oz.)

### Topping

½ cup real maple syrup

¼ cup butter, melted

1 cup brown sugar

1 cup chopped pecans

### Filling

2 tbsp. butter, softened

½ cup brown sugar

2 tsp. cinnamon

### Directions

Set the EGG for indirect cooking (with convEGGtor) at 350°F (177°C) and lightly grease a Stir Fry & Paella Pan.

For the topping, whisk together the syrup and softened butter. Pour half of the glaze in the bottom of the Stir Fry & Paella Pan and sprinkle brown sugar and pecans on top. Reserve the remaining topping for later.

For the filling, whisk together the butter, sugar and cinnamon.

Place dough on a lightly greased work surface and pat or roll it into a rectangle, about 1/4-in. thick. Spread filling evenly over the dough and roll dough into a log, the long way.

Use a serrated knife to slice the log into 16 slices. To make clean cuts, rinse the blade in hot water and wipe it off between slices.

Place buns in the Stir Fry & Paella Pan and pour the remaining topping over them.

Cook sticky buns in the EGG for 25 minutes, or until slightly brown. Remove them from the EGG and loosen their edges with a knife and scoop out with a rubber spatula.

Allow to cool slightly before serving. Store extras at room temperature in an airtight container.

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*Recipe from [Big Green Egg](#).*

**Hearth & Home - A Publication of Village West Publishing**

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