

# Happy Holidays!

## PECAN STICKY BUN BAKING INSTRUCTIONS

Keep frozen until 18-24 hours before baking. 18-24 hours before you'd like to bake them, pull them from freezer & refrigerate. About 1 hour before baking, remove from fridge & let sit at room temperature/slightly warm area for about 1 hour to finish proofing. Preheat oven to 350 degrees. Remove plastic lid, discard. Place pan on a baking sheet & into the oven - bake for about 25-30 minutes, until buns are golden brown & firm to the touch on top & the underside looks baked but tender when lifted up with a fork. Remove from oven & let cool for 5 minutes. At exactly 5 minutes, loosen buns & goo from sides of pan with a spatula. Flip pan upside down onto a serving plate, so buns are topping side up. Scrape off all excess gooey pecans from pan & spread on top. For best quality, please eat the buns the same day baked.

