

### **Cinnamon Honey Glazed Sticky Buns**

2 tablespoons butter or margarine, softened

1 loaf frozen bread dough, thawed

1/3 cup honey

1 teaspoon cinnamon

1 cup finely chopped pecans or walnuts

Grease 12 muffin cups with butter

Roll out thawed dough on lightly floured board to 12 x 8-inch rectangle

Mix honey and cinnamon. Using back of spoon, spread in even layer over dough. Sprinkle with nuts. Rollup dough, starting from long edge and end with seam on bottom.

Cut dough roll using a gentle sawing motion into 12 equal-size buns. Place buns, spiral side up, in muffin cups.

Cover with a piece of plastic wrap and let rise 30 to 60 minutes or until buns puff and fill cups.

Bake 350 degrees for 15-20 minutes or until golden. Remove from oven and carefully turn pan upside down onto board, letting syrup drip onto buns before removing them from pan.