

1st Place

Roasted Pecan and Apple Sticky Buns

Dough:

- 2 cups whole milk
- ½ cup canola oil
- ½ cup sugar
- 1 tsp boiled apple cider
- 1 pkg active dry yeast
- 4 cups flour

In cooking pan, add milk, oil, sugar, and apple cider. Heat but do not boil. Allow to cool to lukewarm temperature. Add yeast and mix to dissolve. Add flour and mix to form dough. Place on warm surface and cover with towel to rise dough for 1 hour.

- ½ tsp baking soda
- ½ tsp baking powder (heaping)
- 2 tsp salt
- ½ cup flour

Mix ingredients and then allow dough to rise again for 1 hour.

Caramel topping:

- ½ cup butter
- 1½ cup packed dark brown sugar
- 1 Tbl Golden Barrel dark brown corn syrup
- 2 Tbl cream

Add butter, brown sugar, corn syrup, cream. Melt ingredients and heat to boil for a few seconds. Remove from heat and transfer to a measuring glass. Allow to cool and thicken.

Pecan/Apple layer between caramel and dough (recipe for ½ dough and caramel topping)

- ½ Cortland apple
- ½ cup chopped roasted pecans
- 2 Tbl sugar
- 1 tsp boiled apple cider
- Pinch of cinnamon

Pre-cook apple and thinly slice. Add ingredients and mix.

Assemblage and Baking

Pour ½ caramel topping into 8inX8in pan sprayed with cooking spray. Place pecan apple mixture evenly on top of caramel topping. Roll out ½ of dough into a large rectangle. Use brush to coat surface with 1/3 cup melted butter and sprinkle a mixture of 1½ Tbl cinnamon and ½ cup sugar. Roll dough into a log and slice into ~ 2 inch sections. Place 9 rolls on top of pecan/apple layer. Place pan on warm surface and cover with towel. Allow to rise for up to 1 hour until all buns touch (no spaces). Bake at 375 with foil covered for 30 min, then 5 min with partial covering of outside buns (middle bun not covered), then 5 min without foil. Remove from oven and invert on cardboard after allowing to cool for up to 1 hour. Repeat for second half of dough and caramel topping. Enjoy!

2nd Place

Pecan Sticky Buns Dough

3 large eggs
¼ cup warm water
½ cup warm milk
½ teaspoon vanilla extract
4 cups flour

1 teaspoon salt
1/3 cup granulated sugar
5 tablespoons softened butter
2 ¼ teaspoons yeast

Topping

¾ cup butter
1 ½ cups light brown sugar
¼ teaspoon salt

1/3 cup **Golden Barrel Light Corn Syrup**
1/3 cup heavy cream
2 cups chopped pecans

Filling

4 tablespoons softened butter
¼ cup granulated sugar
¼ cup light brown sugar

1 tablespoon cinnamon
1 cup chopped glazed pecans

Directions:

Prepare buns: Place eggs, water, milk and vanilla into a bread machine pan. Add flour, salt, granulated sugar, butter and yeast. Use "dough" setting until cycle is complete. Place dough in a large buttered bowl and punch down. Cover dough with plastic wrap and let rise 1 hour.

Prepare topping: Butter two 8" x 8" baking pans. Melt ¾ cup butter in a saucepan; add light brown sugar, salt, light corn syrup and cream. Mix on low heat until well blended and brown sugar has melted. Continue to heat on low for 5 more minutes while constantly stirring mixture. Divide mixture between buttered pans, then evenly distribute half of the chopped pecans on top of mixture in each pan.

For filling: Mix together sugars and cinnamon. Place dough on a lightly floured surface. Roll dough into a 9" x 15" rectangle approximately ¼ inch thick. Spread softened butter evenly on top of dough. Spread cinnamon sugar evenly over butter. Evenly distribute chopped glazed pecans over top of dough. Starting with the long end, roll dough into a log and pinch to seal edges. Place log in freezer for at least 20 minutes to firm.

Remove log from freezer and cut into 12 pieces. Place 6 pieces on chopped pecans in each pan. Let buns rise for 1 hour or until doubled in size. Heat oven to 350 degrees. Place buns on middle rack and bake for 30 minutes or until golden brown. Rotate buns halfway through baking time. Remove from oven and cool for 5 minutes, then turn buns over onto a serving dish and let them set for 10 minutes. Remove pans and let buns cool. Garnish with pecans and cherries if desired pecans.

Yields: 12 sticky buns

3rd Place

Maple Pecan Bacon Sticky Buns with Pecan Nut Filling.

Dough:

½ cup whole milk	¼ cup water
1 packet active dry yeast	3 large eggs, at room temperature
1/3 cup granulated sugar	¾ teaspoon fine salt

4 cups all-purpose flour, plus extra for rolling out dough
5 tablespoons unsalted butter, cut into small pieces and at room temperature, plus extra for coating the bowl.

Filling:

½ cup cooked, chopped bacon	1 egg white
2 cups ground pecans	¾ cup sugar

Mix in bowl – spread on dough.

Topping:

8 thick- cut bacon slices	12 tablespoons unsalted butter
1 ½ cups packed light brown sugar	1/3 cup heavy cream
1/3 cup Golden Barrel Table Syrup	¼ teaspoon fine salt

Maple Icing:

1 ½ cups confectioner sugar	¼ teaspoon maple extract
1 tablespoon Golden Barrel Molasses	1 tablespoon milk

In mixing bowl, beat until smooth and desired consistency

Instructions:

1. Coat a large bowl with butter and set aside. Combine milk and water, heat in microwave or on stove until the mixture reaches 100 – 115 degrees F. Transfer the mixture to the bowl of a stand mixer and sprinkle the yeast on top. Set aside until foamy, about 5 to 10 minutes. Add the eggs, sugar and salt, whisk until evenly combined.
2. Add the measured flour and place the bowl on a stand mixer fitted with a dough hook. Mix on low speed until the flour is incorporated and the dough just comes together, about 1 minute.
3. Increase the speed to medium/high and add the measured butter one piece at a time, letting each piece completely dissolve before adding the next. Continue mixing until the butter is completely mixed and the dough is smooth and pulling away from the sides of the bowl, about 10 minutes total.
4. Transfer the dough to the prepared bowl and turn to coat with butter. Cover the bowl with plastic wrap; leave it in a warm place until the dough doubles in size, about 90 minutes. Punch the dough down, cover with plastic wrap, return to the warm place, and let rise again until doubled, about 45 to 60 minutes.

For the Topping:

1. Heat the oven to 400 degrees F. and arrange a rack in the middle.
2. Arrange the bacon slices in a single layer on a rimmed baking sheet and bake until browned and crisp, about 15 to 20 minutes.
3. Transfer the bacon to a paper towel lined plate, and pour the rendered fat into small bowl. Using a pastry brush, coat two 8x8 inch pans with the bacon fat, set aside. Set aside the remaining bacon fat.
4. When the bacon slices are cool enough to handle, cut them into smile dice and set aside.
5. Melt butter in a medium saucepan over medium heat. Add brown sugar and whisk to combine. Cook, whisking occasionally, until the edges of the mixture start bubbling about 4 minutes. Remove the pan from the heat and whisk in the cream, Golden Barrel Table Syrup, and salt.
6. Divide the mixture between the 8x8 inch prepared pans. Sprinkle half of the diced bacon into each pan, set pans aside.

To Assemble:

1. Reduce the oven temperature to 350 degrees F. and keep the rack in the middle. Place a baking sheet covered with aluminum foil on a lower rack to catch any drips from the sticky buns while they are baking.
2. On a lightly floured work surface, with a lightly floured rolling pin, roll the dough into a rectangle. Brush the dough all the way to the edges with the reserved bacon fat. Spread with filling.
3. Starting at the edge closest to you, roll the dough into a cylindrical shape. As necessary, tuck the center in and under to ensure that the cylinder is being rolled to an even thickness.
4. Using a sharp knife, slice the dough cylinder crosswise into 12 pieces.
5. Place 1 roll, cut side down, in the center of each prepared 8x8 inch pan. Evenly space rolls.
6. Set the pans in a warm place uncovered and let the rolls raise until they touch the sides of the pan and each other, about 40 minutes.
7. Place the pans in the oven on the middle rack, and bake until the rolls are puffed and golden brown, about 35 minutes. Remove from the oven and allow the pans to cool on a wire rack for 15 minutes. Remove the pans. Let cool. Garnish with pecans and dollops of maple icing. Decorate with candy leaves, bacon, and bees.