

Brown Sugar Pecan Cinnamon Rolls



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Rolls

- 2 eggs
- 1 cup sour cream
- 1/4 cup butter, melted
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Muffins & Coffee Cakes mix

Filling

- 2 tablespoons butter, melted
- 2/3 cup packed brown sugar
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1 cup finely chopped pecans

Cream Cheese Frosting

- 6 ounces cream cheese, softened
- 1 teaspoon vanilla extract
- 1/4 cup powdered sugar

In a **medium bowl**, combine eggs, sour cream, butter, and vanilla. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix.

Using the **Rolling Mix** suggestion, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 16 x 12 inch rectangle.

Brush melted butter over dough leaving 1/2 inch on all sides of rectangle.

In a medium bowl, combine brown sugar, cinnamon, allspice, and nutmeg. Mix well and sprinkle evenly over dough. Top with pecans.

Use the silicone mat as leverage; pick up long edge of mat closest to you; and gradually lift and roll dough into a jellyroll shape. When roll is completed, leave dough on edge of mat. Cut into 1 1/2 inch or larger rolls using floured unflavored dental floss. Slide floss under roll and bring sides up. Crisscross floss and pull strings taut to cut into rolls. Place cut side down into a greased 10 inch springform pan.

Bake at 350 degrees for 35 minutes, or until a toothpick inserted near the center comes out clean. Allow rolls to sit for 5 minutes on a wire rack. Remove sides of pan and continue cooling on a wire rack.

For frosting, beat cream cheese and vanilla with an electric mixer until creamy. Gradually add small amounts of powdered sugar to cream cheese mixture until desired consistency is achieved. Top rolls with frosting. Serve warm.

Makes 10 to 12 rolls

Cook's Note: *Electric mixer required for frosting.*