



## Maple Sticky Buns

- 2 cups warm water (110°F to 115°F)
- 2 pkgs. active dry yeast
- ½ cup SweeTrees Granulated Maple Sugar
- 2 tsp. salt
- ¼ cup shortening
- 1 egg
- 6-½ to 7 cups flour
- 8 oz. jar of SweeTrees Maple Cream

Dissolve yeast in water - stir in sugar, salt, shortening and eggs. Mix in flour until dough is no longer sticky. Place in greased bowl, cover and place in refrigerator to rise. Dough can be kept refrigerated for up to 2 weeks.

About 2 hours before baking, remove from refrigerator and flatten out dough into a large rectangle. Brush dough with 2 tbsp. melted butter or margarine. Sprinkle with ½ cup SweeTrees Granulated Maple Sugar and ½ cup chopped walnuts. Roll dough jelly roll style and cut into 1-½" wide pieces and place cut-side up in a greased pan. Cover and let rise for about 40 minutes.

Bake at 350° for 15-20 minutes. When rolls come out of the oven, spread SweeTrees Maple Cream on top to frost.