

Cinnamon Rolls

Ingredients

- 12 Rhodes dinner rolls (frozen)
- 1 cup finely chopped pecans
- 1 large package cook & serve vanilla pudding
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 tsp cinnamon
- 1 stick butter, melted

Directions

Grease a 13" x 9" pan. Place the frozen rolls in the pan. Mix remaining ingredients together and pour over rolls. Cover with aluminum foil overnight. Do not refrigerate, leave on kitchen counter. In the morning bake at 325 degrees for 25 minutes. Flip pan over to serve and enjoy.



Back in the day, coffee was brewed fresh on the stovetop, while cinnamon rolls baked in the oven below.

Submitted by: Traci Taylor



"This recipe was given to me years ago from my dear grandmother Beatrice Brusven."