



## Breakfast Sweet Rolls

Recipe By JOHN GIFALDI

SERVES: 6

### INGREDIENTS:

- ☐ 6 tbsp. butter
- ☐ 6 tsp. brown sugar
- ☐ 1 tbsp. pecans, *chopped*
- ☐ 1 pack refrigerated dough crescent rolls from the dairy section

### DIRECTIONS:

- ☐ 1. Heat oven to 400°F.
- ☐ 2. Grease a muffin pan with 6 individual cups with butter. Place 1 tbsp. of butter in each slot followed by 1 tbsp. of brown sugar and finally distribute the chopped pecans.
- ☐ 3. Remove the crescent rolls from their package but do not unroll. Cut into 6 pieces, press one in each cup of the muffin pan.
- ☐ 4. Bake for 8-10 minutes, until the rolls are golden brown. Remove from the oven and let set for several minutes then turn the pan upside down on a serving dish and enjoy!

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