

## Pecan Sticky Buns



**eikon® e2s**

**01:40**

This recipe is available for:

- eikon® e2s HP (2000W)

Accessories:

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- 275 °C
- Chilled 4°C
- 1 Portion
- From Scratch

Stage 1

- 00:40
- 15 %
- 60 %

Stage 2

- 00:35
- 10 %
- 40 %

Stage 3

- 00:25
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### Ingredients

- 2.96 ml Cooking Spray
- 2 tbs Caramel Sauce, Smuckers
- 2 tbs Pecan Pieces
- 5 pcs Pillsbury Mini Cinnamon Rolls, Halved
- 2 tbs Brown Sugar
- 1 tsp Cinnamon, Ground
- 2 tbs Maple Syrup

### 1. Food Preparation

Spray the bowl with the cooking spray. Add to the bowl the caramel sauce topped with the pecans. Mix the brown sugar and cinnamon and dip coat the cinnamon rolls with this brown sugar mixture. Place the coated cinnamon rolls, sugar side down on top of the caramel and pecans and drizzle with the maple syrup.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the bowl and flip them onto a serving plate.