



Recipe from: [My Catholic Tradition](#)

Pull-apart Maple Pecan Sticky Buns

Prep: 15 mm. Total: 45 mm.

- ¾ cup pecans, chopped
- ½ cup (1 stick) butter, divided
- 1/3 cup maple-flavored or pancake syrup
- ½ cup sugar
- 1 tsp. ground cinnamon
- 2 cans (12 oz. each) refrigerated flaky buttermilk biscuits
- 1 pkg (8 oz.) cream cheese, cut into 20 cubes

Preheat the oven to 400°F.

Spray a 12-cup fluted tube pan or a 10-inch tube pan with cooking spray.

Sprinkle the pecans on bottom of prepared pan and set aside.

Melt 2 tbsp. of butter in a small microwaveable bowl.

Add the syrup and stir until well blended.

Drizzle the butter-syrup mixture over pecans in pan and set aside.

Melt the remaining 6 tbsp. butter and set aside.

Mix the sugar and cinnamon in shallow dish and set aside.

Separate the dough into 20 biscuits.

Press each slightly to 1/4-inch thick biscuit circle.

Roll a cream cheese cube in cinnamon sugar mixture until evenly coated on all sides.

Place 1 cream cheese cube in the center of each biscuit circle.

Gather up sides of dough to enclose filling.

Press the edges of dough together to seal.

Roll into a ball.

Dip top of each ball into remaining butter, then into cinnamon sugar.

Arrange half of the balls, cinnamon sugar-sides up, in the prepared pan.

Repeat with the remaining balls to form a second layer.

Drizzle with any remaining butter.

Sprinkle with any remaining cinnamon sugar.

Bake for 30 min. or until golden brown.

Cool for 1 min. in the pan.

When cool to touch, invert the baking pan onto serving platter.

Scrape any remaining pecans left in pan and spoon over buns.

Serve warm.

Makes 20 servings