



## Frozen Bread Dough

### Bread

Defrost frozen loaf on counter in bag. Loaf will begin to rise and double in size. Punch down, remove from bag and place in a greased loaf pan. Preheat oven to 350°F. Let rise again for about 45 minutes. Place in oven for 25 to 30 minutes. Set on rack to cool.

### Beignets

1 frozen bread dough  
confectioners sugar  
vegetable oil, for frying  
flour, for dusting

Thaw dough in bag on counter. On a lightly floured cutting board, roll out dough 1/8 inch thick. Cut into 2 1/2 inch squares. Fry in 350°F hot oil. If beignets do not pop up, oil is not hot enough. Drain onto paper towels. Sprinkle confectioners sugar on hot beignets. Serve warm.

### Sticky Buns

1 cup brown sugar, firmly packed, divided into 2/3 cup and 1/3 cup  
1/4 cup water  
4 tablespoons butter, softened and divided  
1 lb frozen white bread dough, thawed  
2 teaspoons cinnamon  
1/2 cup chopped pecans  
flour, for dusting  
cooking spray

In a small saucepan, combine 2/3 cup brown sugar with the water and 2 tbsp of butter. Cook and stir until sugar has melted and the mixture is well blended. Spread all but about 3 tbsp of this mixture in the bottom of a shallow 9-inch baking dish.

On a lightly floured surface, shape the thawed bread dough into a rectangle. Roll with a rolling pin until you get a 10x16 rectangle, letting the dough rest a few minutes if it is resistant to rolling.

Spread remaining 2 tbsp of butter over the dough. Sprinkle on remaining brown sugar, cinnamon, and pecans, and drizzle with remaining caramel. Roll dough up jelly-roll style, starting at the long end. Pinch the seam together tightly. Using a serrated knife, cut the roll into 12 equal pieces. Place in a greased pan, cut side up, and allow to rise for 30 minutes.

Preheat oven to 350°F. Bake for 30 minutes, until buns are golden brown. Let sit for 5 minutes, then invert onto serving platter. Serve warm.