

Sticky Chewy Chocolate Pecan Rolls



(NAPSA)—The 43rd Pillsbury Bake-Off® Contest is accepting entries. One hundred home cooks will compete for a \$1,000,000 grand prize and more at the contest finals, which take place April 13 to 15, 2008, in Dallas. Entry deadline is April 22, 2007. For more contest details and to enter, go to bakeoff.yahoo.com.

This recipe, made with sweet cream butter and refrigerated crescent dinner rolls, earned Steve Grieger, El Cajon, Calif., a trip to the 40th contest and fits the Breakfast & Brunches category.

Sticky Chewy Chocolate Pecan Rolls

- ½ cup packed Domino® or C&H® Brown Sugar
- 1 teaspoon ground cinnamon
- ¼ cup LAND O LAKES® Butter, softened
- ½ cup Fisher® Chef's Naturals® Chopped Pecans
- 2 tablespoons Domino® or C&H® granulated sugar
- 1 can (8 oz.) Pillsbury® refrigerated crescent dinner rolls

- 1 tablespoon LAND O LAKES® Butter, melted
- ½ cup milk chocolate chips

Heat oven to 375°F. In small bowl, combine brown sugar, ½ teaspoon cinnamon and softened butter. Spread mixture in bottom and up sides of 8 (2¾x1¼-inch) nonstick muffin cups. Sprinkle each cup with 1 tablespoon pecans.

In another small bowl, combine granulated sugar and remaining ½ teaspoon cinnamon; set aside. Unroll dough. Firmly press perforations to seal. Press to form 12x8-inch rectangle. Brush dough with melted butter. Sprinkle with sugar mixture and chocolate chips.

Starting with one short side, roll up tightly; pinch edge to seal. With serrated knife, cut into 8 (1-inch) slices. Place each slice, cut side down, over pecans in muffin cup.

Bake 15 to 20 minutes or until deep golden brown. Immediately turn rolls upside down onto serving platter. Cool 10 minutes. Serve warm.

8 rolls

High Altitude (3,500-6,500 ft.): No change.

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