

Auntie Anne's[®] AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's[®] Baking Kit

½ cup heavy whipping cream

¾ cup brown sugar

¼ cup butter, softened

¼ cup white sugar

3 teaspoons apple pie spice (ie: McCormick[®])

1 cup pecans, toasted and chopped

¼ cup raisins (optional)

Buttermilk Cream Cheese Icing (optional)

2 tablespoons cream cheese, softened

2 tablespoons buttermilk

1 cup powdered sugar

DOUGH PREPARATION (1 DOUGH MIX)

Prepare pretzel dough according to package directions (Dough Preparation).

BAKING INSTRUCTIONS

Preheat oven to 375°F.

Yield: 8 servings

1. Butter a 10" round pan or (1) 9" x 13" pan.
2. Mix together the heavy whipping cream and brown sugar and pour into prepared pan.
3. In a small bowl, stir together the apple pie spice and white sugar.
4. After the dough has risen, punch down and turn out onto a floured surface. Roll into a 16" x 16" square.
5. Spread the softened butter to ½" of edges. Sprinkle with the sugar spice mixture, followed by the pecans and optional raisins.
6. Carefully roll up, jelly roll style and pinch seams to close.
7. With a sharp knife, cut into 2" pieces. Place into prepared pan, pinwheel side up.
8. Lightly cover with plastic wrap and let rise for 1 hour.

CARAMEL PECAN PINWHEELS



9. Bake at 375°F for 25-30 minutes until golden brown and cooked through (baking time may vary).

10. After removing the rolls from the oven, let cool for a couple of minutes before inverting over a platter. See optional icing below. Serve warm.

Buttermilk Cream Cheese Icing (optional): While the rolls are baking, you can make the icing.

1. Stir together the cream cheese and buttermilk in a small bowl. Whisk in the powdered sugar and set aside.
2. Allow pinwheel rolls to cool for 15 minutes before drizzling the icing over them.

INTERESTED IN FUNDRAISING?

AuntieAnnesFundraising.com
toll-free hotline 1-866-299-4654
fundraising@auntieannesinc.com

QUESTIONS?

toll-free hotline 1-877-778-9588
customercare@auntieannesinc.com
Mon. - Fri. 8:30 a.m. - 5 p.m. EST



Facebook.com/AAInTheKitchen



Twitter.com/AuntieAnnes