

Overnight Sticky Buns



What you need:

- 1 Package Frozen Parkerhouse Rolls
- 1 Package Instant Butterscotch Pudding Mix
- 1 Stick Butter
- 1 Cup Brown Sugar
- 1 Teaspoon Cinnamon
- Optional: 1 Cup Nuts
- 1 Bundt Pan

The night before:

1. Oil the Bundt pan (I prefer Coconut oil spray).
2. Arrange the rolls in the pan.
3. Sprinkle half of the butterscotch pudding over the rolls.
4. In a small saucepan, combine the butter, sugar, and cinnamon until melted and bubbling.
5. Drizzle the melted mixture over the rolls.
6. Cover the pan with plastic wrap and place in the cold oven overnight to let the rolls rise.
7. In the morning, remove the plastic wrap and bake at 350 degrees for 30 minutes.