

INGREDIENTS

DOUGH

- 3 large eggs at room temperature
- 1/4 cup granulated sugar
- 3/4 cup buttermilk at room temperature
- 1 1/4 teaspoons table salt
- 2 1/4 teaspoons instant yeast
- 4 1/4 cups unbleached all-purpose flour (21 1/4 ounces), plus additional for dusting work surface
- 6 tablespoons unsalted butter, melted and cooled until warm

GLAZE

- 6 tablespoons unsalted butter
- 3/4 cup packed light brown sugar (5 1/4 ounces)
- 3 tablespoons corn syrup, light or dark
- 2 tablespoons heavy cream
- 1 pinch table salt

CINNAMON SUGAR FILLING

- 3/4 cup packed light brown sugar (5 1/4 ounces)
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1 pinch table salt
- 1 tablespoon unsalted butter, melted

PECAN TOPPING

- 3 tablespoons unsalted butter
- 1/4 cup packed light brown sugar (1 3/4 ounces)
- 3 tablespoons corn syrup, light or dark
- 1 pinch table salt
- 1 teaspoon vanilla extract
- 3/4 cup pecans (3 ounces), toasted in a skillet over medium heat until fragrant and browned, about 5 minutes, then cooled and coarsely chopped

PREPARATION

1. Dough: In bowl of standing mixer, whisk eggs to combine; add buttermilk and whisk to combine. Whisk in sugar, salt, and yeast. Add about 2 c flour and butter; stir with rubber spatula til combined. Add all but about 1/4 c remaining flour. Knead with dough hook at low 5 min. Dough should feel soft and moist but should not be wet and sticky; add more flour, if necessary; knead at low 5 min longer, dough should clear sides of bowl but stick to bottom. Turn dough out onto lightly floured work surface; knead by hand about 1 min to ensure that dough is uniform (dough should not stick to work surface, if it does, knead in flour 1 T at a time).
2. Lightly spray lg bowl or plastic container with nonstick cooking spray. Transfer dough to bowl, spray dough lightly with cooking spray, then cover bowl tightly with plastic wrap and set in warm spot til doubled, 2 to 2 1/2 hrs.
3. Glaze: Meanwhile, combine all ingredients for glaze in sm saucepan; cook over med heat, whisking occasionally, til butter is melted and mixture is thoroughly combined. Pour mixture into nonstick metal 13x9" pan; spread mixture to cover surface. Set aside.
4. Assemble For filling, combine brown sugar, cinnamon, cloves, & salt in small bowl and mix til combined, set aside. Turn dough onto lightly floured work surface. Shape dough into rough rectangle with long side nearest you. Lightly flour dough and roll to 16x12" rectangle. Brush dough with 1 T melted butter, leaving 1/2" border along top edge; with remaining butter brush sides of baking dish. Sprinkle filling mixture over dough, leaving 3/4-inch border along top edge. Press mixture into dough to adhere. With long edge nearest you, roll dough into taut cylinder. Firmly pinch seam to seal and roll cylinder seam-side down. Stretch cylinder to 18" length. Using serrated knife slice into 12 pieces. Continued in next listing.
5. Arrange buns cut side down in prepared baking dish; cover tightly with plastic wrap and set in warm, draftfree spot until puffy and pressed against one another, about 90mins. Meanwhile, adjust oven rack to lowest position, place pizza stone (if using) on rack, and heat oven to 350 degrees.
6. Place baking pan on pizza stone; bake until golden brown and center registers about 180 degrees on instant read thermometer, 25-30 min. Cool on wire rack 10 min. invert onto rimmed baking sheet. large rectangular platter or cutting board. with rubber spatula, scrape any glaze remaining in baking pan onto buns; let cool while making pecan topping.
7. FOR THE TOPPING: Combine butter, brown sugar, corn syrup and salt in small saucepan and bring to a simmer over medium heat, whisking occasionally to thoroughly combine. Off heat, stir in vanilla and pecans until pecans are evenly coated. Using soup spoon, spoon heaping tablespoon nuts and topping over center of each sticky bun. Continue to cool untill sticky buns are warm, 15-20 minutes. Pull apart or use serrated knife to cut apart sticky buns; serve.

