



Butterscotch Rolls



1 c pecans, chopped (optional)

13 frozen rolls

10 T margarine or butter

½ c brown sugar

1 3.5-oz. pkg. cook and serve butterscotch pudding (not instant)

The night before serving, grease the bottom of a bundt or solid-bottom tube pan. Sprinkle nuts in bottom of pan, if desired. Place frozen rolls in pan*. Melt butter in small saucepan over low heat. Increase heat to medium and add brown sugar. Cook, stirring constantly, until mixture comes to a boil. Pour over frozen rolls. Sprinkle dry pudding mix over top. Let rise on counter overnight (do not cover). In the morning, bake at 350°F for 30 minutes. (If the rolls start to brown excessively, cover with foil. Rolls will need full bake time to cook through.) Remove from oven and, after a few minutes, invert onto serving plate. Serve warm.

*rolls will seem very insignificant in the bottom of the pan, but by morning they will have raised to the top of the bundt pan and will cook up beautifully