Caramel Rolls

(Lion House Recipe)

1 dozen Lion House Frozen Rolls, thawed and at room temperature

1/2 cup butter, melted

1 cup brown sugar, packed

1/2 tsp cinnamon

1 (6 oz) package vanilla pudding, cooked type (not instant)

3 T milk

1/2 cup chopped nuts (walnuts or pecans), optional

1/2 tsp ground cinnamon

1/4 cup sugar (mix with cinnamon)

Coat a 9 x 13-inch pan or large bundt pan with nonstick cooking spray. Cut 6 rolls lengthwise (once) then cut them the short way in thirds (so you have 6 pieces of dough from each roll). Place these pieces in prepared pan.

Combine melted butter, brown sugar, cinnamon, pudding mix, milk and nuts. Stir until well blended. Pour 2/3 of this mixture over the dough pieces in the pan. Repeat the cutting process with the remaining 6 rolls and place these pieces on top of the first pieces. Pour remaining sauce over the dough pieces; sprinkle the cinnamon sugar mixture. Lightly cover with plastic wrap and allow to rise in a warm place until doubled in size (45 mins to 1 hour). Bake at 375 degrees fo 30 minuets. Allow to cool 5 minuets, then invert onto a large platter. *Serves 8 to 10*