

Sticky Chewy Chocolate Pecan Rolls



Prep	Total	Ingredients	Servings
20 MIN	50 MIN	8	8



Ingredients

- 1/4** cup packed brown sugar
- 1** teaspoon ground cinnamon
- 1/4** cup butter, softened
- 1/2** cup chopped pecans
- 2** tablespoons sugar
- 1** can (8 oz) refrigerated Pillsbury™ Original Crescent Rolls (8 Count) or 1 can (8 oz) refrigerated Pillsbury™ Original Crescent Dough Sheet
- 1** tablespoon butter, melted
- 1/2** cup milk chocolate chips

Steps

- 1** Heat oven to 375°F. In small bowl, mix brown sugar, 1/2 teaspoon of the cinnamon and 1/4 cup butter. Spread mixture in bottom and up sides of 8 (2 3/4x1 1/4-inch) nonstick muffin cups. Sprinkle each cup with 1 tablespoon pecans.
- 2** In another small bowl, mix sugar and remaining 1/2 teaspoon cinnamon; set aside. Unroll dough. If using crescent dough, firmly press perforations to seal. Press to form 12x8-inch rectangle. Brush dough with 1 tablespoon melted butter. Sprinkle with sugar mixture and chocolate chips.
- 3** Starting with one short side, roll up tightly; pinch edge to seal. With serrated knife, cut into 8 (1-inch) slices. Place each slice, cut side down, over pecans in muffin cup.
- 4** Bake 15 to 20 minutes or until deep golden brown. Immediately turn rolls upside down onto serving platter. Cool 10 minutes. Serve warm.