

Stupid Easy Caramel Rolls

★★★★★
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Prep Time

1 hr

Cook Time

30 mins

Stupid Easy Homemade Caramel Rolls ~ Fresh, Sticky Caramel Rolls That Are Fool Proof and Easy! Great for Beginners and Seasoned Bakers!

Course: Breakfast

Cuisine: American

Keyword: Caramel Rolls

Servings: 12 rolls

Calories: 640 kcal

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Ingredients

Caramel

- 1 c. brown sugar packed
- 1/3 c. butter
- 1/4 c. light corn syrup

Dough

- 1 c. warm water
- 3/4 c. half and half
- 1/2 c. sugar
- 1/4 c. butter melted
- 3 Tbsp regular yeast
- 1/2 Tbsp salt
- 2 eggs
- 5-6 c. bread flour

Filling

- 6 Tbsp butter melted
- 2/3 c. brown sugar packed
- 2/3 c. white sugar
- 1 1/2 Tbsp cinnamon

Instructions

1. Spray a 9x13 inch baking pan with non-stick spray. Set aside
2. In a small sauce pan bring brown sugar, butter and light corn syrup to a boil. Pour into bottom of prepared pan. Set aside.
3. In a stand mixer, mix together water, half & half, sugar, melted butter and yeast. Let sit for 15 minutes.
4. Add in salt and eggs. Mix until combined. Add in 5-6 c. bread flour until dough comes together and isn't sticky. Knead in stand mixer for 10 minutes. Let sit for an additional 10 minutes.
5. Prepare your filling by mixing together melted butter, brown sugar, sugar and cinnamon. Set aside.
6. On a floured surface, roll dough into a 12x16 inch rectangle.
7. Spread filling over the top and roll up, starting at the long side. Cut into 12 large slices. Place in prepared 9x13 inch baking pan with caramel sauce.
8. Bake at 375 degrees for 30 minutes or until golden brown on top and cooked through.
9. Cool 5 minutes in pan. Flip pan over on serving platter. Serve immediately.
10. Store leftovers in air tight container.

Nutrition Facts

Stupid Easy Caramel Rolls

Amount Per Serving

Calories 640 Calories from Fat 162

% Daily Value*

Total Fat 18g	28%
Saturated Fat 11g	55%
Cholesterol 72mg	24%
Sodium 454mg	19%
Potassium 145mg	4%
Total Carbohydrates 109g	36%
Dietary Fiber 2g	8%
Sugars 58g	
Protein 9g	18%
Vitamin A	11.1%
Vitamin C	0.2%
Calcium	6.9%
Iron	5.9%

* Percent Daily Values are based on a 2000 calorie diet.