

Evenly
Eric's Heavenly Coffee Cake

Pkg of 36 Rhodes unbaked frozen dinner rolls (available at Wal-Mart and other stores)

1 (3-ounce) package regular butterscotch pudding mix, not instant
(if you can't find butterscotch, try banana or chocolate pudding instead)

1/2 cup brown sugar, packed

1/2 cup pecans, chopped

1 stick (1/2 cup) butter

Cinnamon

Just before sack time, line a 12 or 14 inch Dutch Oven with aluminum foil and spray with non-stick cooking spray. A wire trivet rack under the foil will keep the bottom from burning.

Evenly place the frozen rolls into the Dutch Oven. It's a snug fit in a 12 inch oven, but they do fit. A 14 inch oven may be a better choice, but use what you've got.

Evenly Sprinkle dry pudding mix over rolls.

Evenly Sprinkle brown sugar over pudding mix.

Evenly Sprinkle chopped pecans over brown sugar.

Evenly spread thin slices of butter over all.

Evenly sprinkle a layer of cinnamon over the top.

Replace the Dutch Oven lid and allow the dough to rise overnight (8 to 10 hours). The dough may rise excessively and you may have to "punch" it down with your finger in the morning. In our case, the dough lifted the lid of the 12 inch Dutch Oven.

Bake for 30 minutes at approximately 350 degrees (for a 12 inch oven, that would be 9-10 briquettes on the bottom and 15-16 on the top). If the dough rises during baking, place a layer of aluminum foil between the cake and the lid to prevent burning.

Remove from the oven and try to allow it to cool for 5 minutes.

Serve by pulling apart chunks with clean fingers.

Eric Brower prepared and served this most excellent coffee cake on the 2007 Grimes Canoe Base High Adventure Trip