



*Submitted by: Karen Brown*

### Pecan Breakfast Bread

#### **Ingredients:**

2 cans crescent dinner rolls                      1/2 cup sugar  
2 Tbsp. butter, softened

#### **Topping:**

1/4 cup confectioner sugar                      2 Tbsp. honey  
1 to 2 tsp. cinnamon                              2 Tbsp. butter  
1/4 cup chopped pecans                          1 tsp. vanilla  
1/4 cup pecan halves

**Directions:** Unroll and separate rolls into 16 triangles. Spread each half with butter. Combine sugar, cinnamon, and pecans and sprinkle over triangles. Roll up each starting from wide end. Place rolls, point side down in greased 9x5in. loaf pan, forming two layers of 8 rolls each. Bake at 375 degrees for 35-40 minutes, until golden. For topping, combine all ingredients except nuts in a saucepan. Bring to a boil and stir in nuts. Remove rolls from pan when done, and place right side up. Drizzle with topping and serve while warm.