

## nutty caramel cinnamon rolls

BY CAROLINE CHAMBERS

Makes 16 medium or 32 little rolls

Tools:

- 10-inch ovenproof skillet (preferably cast iron)
- Chef's knife

Ingredients:

- 1/2 cup chopped nuts (any kind! mix and match! pistachios! pecans! i used

hazelnuts bc they've been in my pantry for like 4 years and i want them gone!)

- 1 stick (8 tablespoons) unsalted butter, room temp, divided
- 1 cup brown sugar, divided
- 3 tablespoons water
- 1 (12 ounce) *this is preferred if you can find* or 2 (8-ounce) cans crescent rolls
- 2 teaspoons cinnamon

Preheat oven to 375°F.

If your nuts aren't toasted, toast **1/2 cup nuts** in a 10-inch skillet over medium heat. Toast for 4 to 5 minutes, stirring often, until browned. Add **4 tablespoons butter, 3/4 cup brown sugar, and 3 tablespoons water**. Stir to combine and cook until bubbling and thickened, about 5 minutes. It won't get completely caramel-thick, but will be about the consistency of maple syrup. Remove skillet from heat.

Meanwhile, bust open the can or cans of crescent rolls (*does this scare anyone else?*), and carefully roll them out, leaving them attached, onto a **lightly floured** surface. Use your fingers to smooch the perforated lines together to create two big rectangles. Now sprinkle a bit of flour over top and use a rolling pin or, if you're like me, a bourbon or wine bottle, to roll the dough out into a slightly larger rectangle(s) You might have to smooch the triangles back together.

Stir together the remaining **1/4 cup brown sugar, 4 tablespoons butter, and 2 teaspoons cinnamon**.

Spread the butter mixture over the dough, leaving about 1/4-inch of space on all sides. Roll up the dough from the long side, like a jelly roll. It's ok if the triangles keep trying to break apart, just smooch them back together as you go. If you used a 12-ounce can of rolls, cut it into 16 1-inch wide slices. If you used 2 8-ounce cans of rolls, cut 32 rolls total.

Place the rolls in the skillet, cut-side down, with just a tiny bit of space between them. Bake for 20 to 25 minutes, until puffed up and golden brown.

Once the caramel stops bubbling (1 to 2 minutes) place a platter or large plate over top of the skillet, then flip the skillet and plate over to invert the rolls. Slowly pull the skillet away so that the rolls and the caramel sauce drop down onto the plate. If a roll sticks, don't worry! Just use a butter knife to dislodge it and carry on.

Spoon any caramel sauce that remains in the skillet over top the rolls and DEVOUR!