

Maple Syrup Caramel Rolls

1 ½ cups maple syrup whole wheat bread dough
2/3 cup butter butter, sugar, cinnamon

Place maple syrup in large saucepan. Boil for 5 minutes or jelly stage. Meanwhile, melt butter in oven in 13" x 9" x 2" pan. Stir in cooked syrup, mixing well; let cool. Divide bread dough in half. On greased counter, roll out one part into ¼" thick rectangle. Brush with butter and sprinkle with sugar and cinnamon. Roll up tight, beginning with wide side. Cut with thread (place thread under roll, pull ends to tip and cross, slicing the roll) into 1" slices. Place slices on top of caramel in pan. Let rolls double in size. Bake in preheated 375 degree oven 25 min. Remove from oven and let stand 1 minute, then invert pan on board; cool rolls thoroughly.