

Christmas Morning Rolls

1 bag (24) frozen dinner rolls

1 small package butterscotch pudding (not instant mix)

1/2 cup butter

3/4 cup brown sugar

3/4 teaspoon cinnamon

1/2 cup chopped nuts or pecans (1/2 or whole - best)

Arrange rolls in greased, fluted, tube pan or one-piece angel food cake pan. Sprinkle dry pudding mix and nuts over the rolls. Cook butter and remaining ingredients over low heat until sugar dissolves and mixture bubbles. Pour over rolls. Cover tightly with foil and let sit overnight on the counter. Next morning, bake at 350 degrees for 30 minutes. Let stand five minutes and then invert. (Note: These rolls have a tendency to rise above the pan. When you cover them with foil, also use a rubberband to keep the foil in place. Poke the rolls down slightly before baking if they have risen over the pan, to avoid a mess in the oven.)