

Pull Apart Bread with Not Just Caramel



SIZE

Serves: 6

PREPARATION

35 mins

DIFFICULTY



Level 1



This caramel pull apart bread is the ultimate easy sweet treat! Your go-to 'in a pinch' dessert, brunch sweet, or afternoon snack - it's fantastic with coffee. Grab some Not Just Caramel and either Immaculate Organic or Pillsbury crescent roll dough, bake, pull apart, and enjoy!

This recipe is especially fun to make with kids because its extremely easy to assemble. Simply open your crescent roll dough and unravel, roll into little dough balls, layer in a bundt pan, and drizzle with caramel. All of this can be done in under 10 minutes. I'd say that's easy enough for kids if I do say so myself! Pull apart bread has never been so fun.

Ingredients

- 2 Tbsp butter or coconut oil
- $\frac{3}{4}$ cup chopped pecans, divided
- $\frac{3}{4}$ cup chopped walnuts, divided

2 (8oz) Refrigerated packages Immaculate Organic crescent roll dough

1 jar Not Just Caramel

Tahini, to serve (optional)

Process

1

Preheat the oven to 350 with a rack in the middle position. Melt the butter in a small saucepan or in the microwave and add to a bundt cake pan, coating the bottom and sides with a pastry brush or paper towel. Add half of the pecans and walnuts to the bottom of the bundt pan and set aside.

2

Remove the crescent rolls from the packages without unrolling. Slice each dough log into 8 even pieces. Place 8 pieces of dough evenly on top of the butter and nuts and top with half jar of Not Just Caramel and remaining nuts. Repeat with the remaining dough balls and cover with remaining half of Not Just Caramel.

3

Bake for 25-30 minutes until amber golden brown, let rest for 5 minutes, and then invert onto a cutting board or serving platter. Drizzle with optional tahini.