

# Overnight Caramel Pull-Apart Loaf

*A Friend*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*2 one-pound loaves frozen  
bread dough, partially  
thawed  
3/4 cup chopped pecans  
(optional)  
1/2 cup sugar  
1 tablespoon cinnamon  
1/2 cup butter, melted  
1 package (3-5/8 ounce)  
butterscotch pudding mix  
(not instant)  
1/2 cup firmly packed brown  
sugar*

Grease a twelve-cup Bundt pan. Set aside.

Cut each loaf into eight slices.

In a small bowl, combine the cinnamon, sugar and nuts (if desired). Dip each slice of bread into the melted butter then coat with the cinnamon mixture. Stand the slices upright in the prepared pan.

Sprinkle with any remaining cinnamon mixture. Sprinkle with the dry pudding mix. Stir the brown sugar into the remaining melted butter. Drizzle over the slices. Cover lightly with plastic wrap

Refrigerate overnight - the bread should rise to the top of the pan.

Remove the plastic wrap. Let stand at room temperature for 10 to 15 minutes.

Bake in a preheated 325 degree oven for 35 to 40 minutes or on a foil-covered cookie sheet.

Invert onto a serving platter.

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Per Serving (excluding unknown items): 1631 Calories; 92g Fat (49.3% calories from fat); 1g Protein; 212g Carbohydrate; 4g Dietary Fiber; 248mg Cholesterol; 982mg Sodium. Exchanges: 1/2 Grain(Starch); 18 1/2 Fat; 13 1/2 Other Carbohydrates.