



Overnight Bubble Bread

 Vegetarian

READY IN



35 min.

SERVINGS



6

CALORIES



677 kcal

Ingredients

- 0.5 cup brown sugar
- 0.5 cup butter
- 3.5 ounce butterscotch pudding mix
- 18 dinner rolls frozen
- 0.5 cup pecans

Equipment

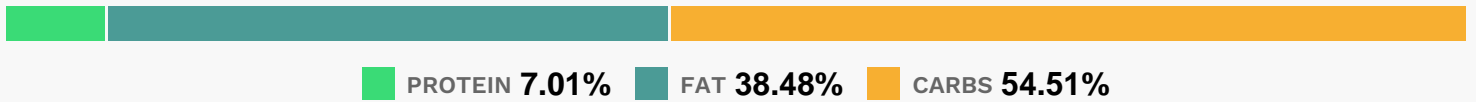
- frying pan
- sauce pan
- oven

- plastic wrap
- baking pan
- wax paper

Directions

- Generously butter a 9x13 inch baking pan.
- Sprinkle pecans in bottom of pan.
- Place frozen dinner rolls in a single layer on top of pecans.
- Sprinkle dry pudding mix over the top.
- Combine butter and brown sugar in a small saucepan.
- Heat until boiling then pour over rolls. Cover with plastic wrap or wax paper and allow to stand overnight.
- In the morning, preheat oven to 350 degrees F (175 degrees C).
- Bake for 20 to 30 minutes, until golden brown.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:0.04, Inflammation Score:-6, Nutrition Score:18.666956421474%

Flavonoids

Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg Catechin: 0.6mg, Catechin: 0.6mg, Catechin: 0.6mg, Catechin: 0.6mg Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg, Epigallocatechin: 0.46mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg

Nutrients (% of daily need)

Calories: 677.15kcal (33.86%), Fat: 29.47g (45.35%), Saturated Fat: 12.18g (76.14%), Carbohydrates: 93.95g (31.32%), Net Carbohydrates: 88.15g (32.06%), Sugar: 33.35g (37.05%), Cholesterol: 40.67mg (13.56%), Sodium: 907.74mg (39.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.08g (24.17%), Manganese: 1.7mg (85.2%), Selenium: 43.44µg (62.06%), Vitamin B1: 0.61mg (40.93%), Iron: 4.94mg (27.42%), Vitamin B3: 5.38mg (26.88%), Calcium: 253.4mg (25.34%), Fiber: 5.79g (23.17%), Vitamin B2: 0.37mg (21.85%), Folate: 79.97µg (19.99%),

Phosphorus: 162.62mg (16.26%), Copper: 0.3mg (15.23%), Magnesium: 58.45mg (14.61%), Zinc: 1.56mg (10.4%),
Vitamin A: 477.35IU (9.55%), Vitamin E: 1.02mg (6.79%), Vitamin B6: 0.12mg (6.17%), Potassium: 214.41mg (6.13%),
Vitamin B5: 0.59mg (5.86%), Vitamin K: 5.1µg (4.85%)