

Pull Apart Coffee Cake

2 loaves frozen bread dough

Sauce:

½ cup butter

1 cup brown sugar

1 package butterscotch pudding, not instant

2 T. milk

1 T. cinnamon

½ cup nuts (optional)

Cut bread dough lengthwise into quarters. Cut each quarter into pieces, 24 in each loaf. Grease a 9x13 pan. Place all the pieces of dough from the first loaf in the bottom of the pan. Mix together ingredients for caramel sauce. Melt and pour over first loaf, evenly spread nuts over dough pieces and then fill in spaces with dough from the second loaf. Cover pan with waxed paper and a towel and let rise until it is at the top of the pan (approximately 2 hours). Bake at 350 for 20-25 minutes. After baking, turn pan upside down and cool slightly, then remove pan.