

## **Pecan Caramel Rolls**

1 tube of refrigerator biscuits (10 count)  
1/2 cup brown sugar  
1 stick butter or margarine  
Generous amount of chopped pecans  
Cinnamon  
Raisins (optional, but good)

Melt butter, brown sugar, cinnamon, and a tablespoon of water in the cover of a chef kit. (large frying pan) Stir well until sugar/butter becomes a caramel. Add pecans and raisins to the caramel mixture. Cut the biscuits into quarters. Stir into the caramel mixture, coating each part with caramel. Place the pan in the Dutch Oven using the "three stone method" bake the biscuits until they are golden brown. About 15 minutes. Enjoy.