Caramel Apple Sticky Rolls
Serves 16

For the Caramel Sauce:
8 tablespoons unsalted butter, melted
1 cup light brown sugar, firmly packed
2 tablespoons heavy cream

For the Buns:
3 tablespoons unsalted butter, melted
1/2 cup light brown sugar, firmly packed
2 tablespoons granulated sugar
1 teaspoon cinnamon
1 pound Granny Smith apples, peeled, cored, and cut into 2 inch wedges
1/2 cup chopped toasted pecan (optional)
1 1/2 pounds pizza dough

1. Preheat oven to 350°F. Make sure there is a rack in the center position of the oven. Spray two round cake pans with non-stick cooking oil. Set aside.
2. In a medium heavy bottomed saucepan melt butter over medium heat. Whisk in sugar. Once sugar has dissolved whisk in milk. Let mixture come to a light boil, stirring occasionally. Cook for 3 to 5 minutes until syrup thickens. Remove from heat and divide sauce between cake pans, tilt the pan as needed to coat the entire bottom of the pan.
3. In a large bowl combine melted butter, sugars and cinnamon. Feed the apple pieces through a food processor fitted with the grater attachment. Add grated apple and pecans (if using) to bowl and stir to combine with butter mixture.
4. Roll the dough out into a 10- by 16- inch rectangle with the long side facing you. Spread apple filling on top of the dough leaving a 1/2- inch on the top edge. Roll the dough along the long side to form a 16-inch log.
5. Use a serrated knife to cut 16 rounds from the dough. Place one round in the center of each cake pan and surround it with 7 rounds. Bake until buns are a deep golden brown, about 45 to 50 minutes.
6. Remove pans from oven and let cool for 10 minutes. Place a heatproof plate over platter over each pan and invert. Serve immediately.