

# Ty's Mini Sticky Buns

1/2 cup packed brown sugar  
1/3 cup butter, cubed  
2 TBLS of maple syrup or 2 tablespoons corn syrup  
1-1/2 teaspoons 2% milk  
1 tube (8 ounces) refrigerated crescent rolls  
1 1/2 teaspoons sugar  
1/2 teaspoon ground cinnamon

In a saucepan, combine the brown sugar, butter, corn syrup and milk. Cook and stir over medium heat until butter is melted and sugar is dissolved. (About 2-3 minutes, stirring occasionally.)

Pour into a greased 9-in. pie plate.

Separate crescent dough into four rectangles; gently press perforations to seal. In a small bowl, combine sugar and cinnamon; sprinkle evenly over rectangles. Roll up jelly-roll style, starting with a long side, pinch seams to seal.

Cut each into six or seven slices, place cut side down in prepared pie plate. Bake at 375° for about 15 minutes or until golden brown. Cool in pie plate for 1 minute before inverting onto a serving plate.