

Using a pastry brush, grease a 9 x 13-inch baking dish with the remaining 1 tablespoon butter. Place the buns in the dish, cover them with a piece of oiled plastic wrap, and let them rise in a warm, draft-free space until they are 1½ times their original size, 45 minutes to 1 hour.

Preheat the oven to 350°F.

Bake the buns for about 25 minutes, or until they are light golden on top and a toothpick comes out clean when inserted in the middle of the center bun. Remove the buns from the oven and immediately turn them out onto a serving platter. Let the buns cool for at least 5 minutes.

To serve, cut apart the buns. Place each bun on a small plate and drizzle with the syrup from the bottom of the baking dish.

---

**MAKE AHEAD** You can prepare the buns in advance, freeze them, and reheat them. Let the buns cool, wrap them in plastic wrap, and freeze for up to 1 month. To reheat, unwrap the buns and bake them in a 350°F. oven for about 30 minutes.