

Pumpkin Cinnamon Rolls

Makes 12 Servings



For the Pumpkin Dough:

2 2/3 cups all-purpose flour
1/4 cup sugar
1/4 teaspoon pumpkin pie spice
1/2 teaspoon salt
2 1/4 teaspoons active dry yeast
1/3 cup milk
2 tablespoons unsalted butter
1 large egg
1/2 cup pure pumpkins puree

For the Filling:

6 tablespoons melted unsalted butter
1/2 cup packed brown sugar
1 tablespoon pumpkin pie spice

For the Glaze:

1 cup confectioners' sugar
1/2 teaspoon vanilla extract
3 tablespoons milk

For the Pumpkin Dough:

In a bowl whisk together all-purpose flour, sugar, pumpkin pie spice, salt, and active dry yeast. Set aside.

In a heat proof bowl combine milk and butter. Microwave until the butter is melted and the mixture is warm to the touch. Pour into the flour mixture.

Add the egg and pumpkin puree. Stir until it forms a soft dough.

Place the dough on a lightly floured surface. Knead the dough for 3 minutes.

Place the dough into a bowl sprayed with non-stick cooking spray. Cover with a clean dish towel and let rest for 10 minutes.

Filling the Rolls:

After 10 minutes roll the dough out to a 14x8-inch rectangle.

Spread melted butter over top of the dough.

In a bowl mix together brown sugar and pumpkin pie spice. Sprinkle all over the dough.

Roll the dough up tightly into a log.

Cut 12 even rolls and arrange in a 9-inch round cake pan sprayed with non-stick cooking spray.

Tightly cover the rolls with plastic wrap and allow to rise for 1-1 ½ hours or until the rolls have doubled in size.

Remove the plastic wrap and bake the cinnamon rolls in a 375°F oven for 25-30 minutes until lightly browned.

Making the Glaze:

In a bowl whisk together confectioner's sugar, vanilla extract, and milk. Drizzle the glaze over top of the cinnamon rolls while still warm.

Serve