

Pumpkin Cinnamon Roll Pumpkins



“These pumpkin cinnamon roll pumpkins are too cute! Twine creates the convincing little pumpkin shape, while cinnamon-stick stems add the perfect finishing touch. They look much more complicated than they actually are, making them a fun, surprisingly easy treat for a fall brunch or Halloween breakfast.”

Total: 45 mins. Yields: 5 servings

INGREDIENTS:

- 1 (17.5 ounce) can refrigerated cinnamon rolls with icing (such as Pillsbury® Grands!)
- 5 tablespoons canned pumpkin, such as Libby's®
- ½ teaspoon whole milk, or as needed
- 5 small (about 2 inch) cinnamon sticks

DIRECTIONS:

1. Preheat the oven to 350 degrees F (180 degrees C). Line a baking sheet with parchment paper. Separate cinnamon rolls and reserve icing. Carefully unroll each cinnamon roll into a long strip with cinnamon filling facing up. Spread 1 tablespoon pumpkin evenly over cinnamon filling on each strip; carefully re-roll into spirals.
2. Cut 5 long pieces (about 2 feet each) of kitchen twine. Place 1 cinnamon roll in center of each piece of twine. Wrap twine around cinnamon rolls several times, crossing underneath and over the top, and spacing twine evenly to create pumpkin-shaped sections. Tie twine securely, taking care not to pull tightly enough to cut into dough. Arrange cinnamon roll pumpkins on prepared baking sheet.
3. Bake in the preheated oven until puffed and golden brown, about 18 minutes. Let cool on baking sheet about 5 minutes. Carefully cut and remove twine.
4. Stir together icing from cinnamon roll can and ½ teaspoon milk in a small bowl until smooth and pourable, adding up to ½ teaspoon more milk if needed to reach desired consistency. Insert 1 cinnamon stick into center of each pumpkin. Drizzle icing evenly over warm cinnamon roll pumpkins. Serve warm.

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