

Pumpkin Cinnamon Rolls

SERVES: 12 rolls | PREP TIME: 25 minutes | COOK TIME: 25 minutes | TOTAL TIME: 1 hour 50 minutes (approx.)

Soft, fluffy, and full of warm fall flavor, these Pumpkin Cinnamon Rolls are the perfect treat for chilly mornings, holiday gatherings, or any time you want to fill your home with the cozy scent of pumpkin and spice.

INGREDIENTS

- For the Dough:
 - 1 cup warm milk (110deg F)
 - 2 1/4 teaspoons active dry yeast
 - 1/4 cup granulated sugar
 - 1/2 cup pumpkin puree (not pumpkin pie filling)
 - 1/2 cup unsalted butter, melted
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - 4 cups all-purpose flour (plus more for dusting)
 - 1 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon ground nutmeg
 - 1/2 teaspoon ground ginger
- For the Filling:
 - 1/2 cup unsalted butter, softened
 - 3/4 cup brown sugar, packed
 - 2 tablespoons ground cinnamon
 - 1/4 teaspoon ground nutmeg
- For the Cream Cheese Icing:
 - 4 oz cream cheese, softened
 - 1/4 cup unsalted butter, softened
 - 2 cups powdered sugar
 - 1 teaspoon vanilla extract
 - 2-3 tablespoons milk (as needed for desired consistency)

DIRECTIONS

Step 1: Activate the Yeast: In a large bowl, combine warm milk, yeast, and sugar. Let sit for 5-10 minutes until foamy.

Step 2: Make the Dough: Add pumpkin puree, melted butter, eggs, vanilla, flour, salt, cinnamon, nutmeg, and ginger. Mix until a soft dough forms. Knead for 6-8 minutes until smooth and elastic.

Step 3: Let It Rise: Place dough in a lightly greased bowl, cover, and let rise in a warm place for 1 hour, or until doubled in size.

Step 4: Prepare the Filling: In a small bowl, mix together softened butter, brown sugar, cinnamon, and nutmeg until well combined.

Step 5: Roll and Fill: On a floured surface, roll the dough into a 16x12-inch rectangle. Spread filling evenly over the dough.

Step 6: Shape the Rolls: Starting from the long side, roll up tightly and slice into 12 rolls. Place in a greased 9x13-inch

baking dish.

Step 7: Second Rise: Cover and let rise for 30-45 minutes, until puffy.

Step 8: Bake: Bake at 350deg F (175deg C) for 25 minutes, or until golden brown.

Step 9: Make the Icing: Beat cream cheese, butter, powdered sugar, vanilla, and milk until smooth and creamy.

Step 10: Frost and Enjoy: Spread icing over warm rolls and enjoy!

Mabel's Notes: Use pure pumpkin puree, not pumpkin pie filling. Let the dough rise in a warm, draft-free spot. Add a sprinkle of chopped pecans for extra crunch. These are best enjoyed warm (and maybe with a cup of coffee!).

Contains: milk, egg, wheat