

# PUMPKIN CINNAMON ROLLS

## INGREDIENTS:

### FOR DOUGH:

6 tablespoons unsalted butter  
1/2 cup whole milk  
1 package (1/4-ounce) active dry yeast  
3 1/2 cups all-purpose flour  
1/4 cup packed light brown sugar  
1/4 cup granulated sugar  
1 teaspoon salt  
1 teaspoon LorAnn Pumpkin Spice Bakery Emulsion  
2/3 cup canned pumpkin puree  
1 large egg

### FOR FILLING:

3/4 cup packed light brown sugar  
1/4 cup granulated sugar  
1/8 teaspoon salt  
1 1/2 teaspoons ground cinnamon

### FOR FROSTING:

1/2 cup unsalted butter, softened  
1 1/2 to 2 cups powdered confectioners' sugar  
1/4 teaspoon LorAnn Cream Cheese Icing Flavor  
1/2 teaspoon ground cinnamon  
dash salt  
whole milk to thin



## DIRECTIONS:

1. Melt butter in a small saucepan; set aside to cool.
2. In a small bowl, combine yeast and warm milk (110° - 115°F) and allow to sit until foamy; about 5 to 7 minutes.
3. In the bowl of a stand mixer with the whisk attachment, combine the flour, sugar, brown sugar, salt, and spices. Add 1/4 cup of the melted butter (save the rest for later) and process on low to combine. Add the proofed yeast, pumpkin puree and egg and mix until combined.

4. Remove the whisk and attach the dough hook. Process for 5 minutes on low speed. Scrape dough into a large oiled or buttered bowl and cover with plastic wrap. Set aside to rise for 1 hour or until doubled in size. While dough is rising, butter two 9-inch round cake pans and line with parchment paper. Butter the paper and sides of the pan.
5. Once dough has risen, scoop onto a well floured surface and turn over once so that both sides are floured. Using a rolling pin, roll dough to a 16 x 11-inch rectangle. Brush reserved butter over dough. Stir together filling ingredients and sprinkle evenly over dough. Beginning at a longer side, gently roll into a tight spiral. Using a serrated knife, lightly saw dough into two equal halves. In the same manner, cut these two halves again into four pieces. Continue to cut pieces in half until you have 16 slices of approximately equal size.
6. Divide rolls into the two pans. Cover with plastic wrap and allow to rise for another 45 minutes. After 30 minutes of rising time, heat the oven to 350° F.
7. While oven is preheating, mix together frosting ingredients, adding milk 1 tablespoon at a time to make a soft, spreadable glaze.
8. Remove plastic wrap and bake rolls for 25 minutes or until golden. Transfer pans to wire racks and spread warm rolls with the cinnamon frosting. Store covered in the refrigerator. Best served warm, or re-heated.

