

PUMPKIN BUTTER BRAIDED BUNS

INGREDIENTS:

FOR PUMPKIN BUTTER:

1 can (15 oz / 425 g) pumpkin puree, not pumpkin pie filling
125 g (about 1/2 cup + 2 tablespoons) packed light brown sugar
3 tablespoons (60 g) pure maple syrup
1/4 teaspoon fine sea salt
2 teaspoons LorAnn Pumpkin Spice Bakery Emulsion
1 teaspoon LorAnn Organic Madagascar Vanilla Bean Paste

FOR SWEET DOUGH:

1 cup (240 g) whole milk, warmed to about 105°F
1/2 cup (120 g) heavy cream, warmed to about 105°F
1 packet (7 g / 2 1/4 teaspoons) instant yeast
1/2 cup (100 g) packed light brown sugar
1 large egg + 1 large egg yolk
100 g salted butter, melted and cooled until just warm
1 tablespoon LorAnn Organic Madagascar Vanilla Bean Paste
8 g fine sea salt
550 g all-purpose flour

FOR FILLING AND BAKING:

200 g cold pumpkin butter
Heavy cream, for lightly brushing the buns before baking

FOR PUMPKIN BUTTER CREAM CHEESE GLAZE:

2 oz (57 g) full-fat brick cream cheese, softened
2 tablespoons (30 g) concentrated pumpkin butter
1 cup (120 g) powdered sugar
1/2 teaspoon LorAnn Organic Madagascar Vanilla Bean Paste
1/4 teaspoon LorAnn Pumpkin Spice Bakery Emulsion
Pinch fine sea salt
2-4 tablespoons (30-60 g) whole milk or heavy cream, as needed



DIRECTIONS:

1. Concentrate the pumpkin. Spread the pumpkin puree over several layers of sturdy paper towels. Cover with additional paper towels and gently press to remove as much excess moisture as possible. Let stand 5-10 minutes, replacing saturated towels if needed. The pumpkin should be noticeably thicker and reduced in

weight.

2. Make the pumpkin butter. Transfer the blotted pumpkin to a small saucepan. Add the brown sugar, maple syrup, cinnamon, ginger, nutmeg, cloves, and salt. Cook over medium-low heat, stirring frequently, for just a 5-8 minutes, until the sugar has dissolved and the mixture is glossy, thick, and paste-like. A spatula drawn through the mixture should leave a clear trail. Do not overcook.
3. Flavor and chill. Remove from the heat and stir in the Pumpkin Spice Bakery Emulsion and Vanilla Bean Paste. Cool completely, then refrigerate until cold. Reserve 30 g for the glaze.
4. Make the dough. In the bowl of a stand mixer fitted with the dough hook, combine the warm milk, warm cream, yeast, brown sugar, egg, egg yolk, melted butter, and Vanilla Bean Paste. Add the flour and salt. Mix on low until incorporated.
5. Knead. Knead until the dough is smooth, elastic, and pulls cleanly from the sides of the bowl. Continue until a small piece can be stretched thin enough to become translucent before tearing. The dough should remain soft and slightly tacky.
6. First rise. Transfer the dough to a lightly greased bowl, cover, and let rise until approximately doubled in volume. Depending on room temperature, allow about 1 1/2-2 hours.
7. Overnight. After the first rise, gently deflate the dough, cover tightly, and refrigerate overnight. The next day, let the dough stand at room temperature until cool but pliable enough to roll, then continue with rolling and filling. Shaped buns made from chilled dough may need additional time during the final proof; bake once they are visibly puffy but not doubled.
8. Roll and fill. Generously butter a 12-cup tin. Roll the dough into an approximately 24 x 16-inch rectangle. Spread 200 g cold pumpkin butter in a thin, even layer over one 12-inch half, leaving a small clean border. Fold the unfilled half over the filling to form a 12 x 16-inch rectangle. Gently smooth the layers together without pressing out the filling.
9. Chill and cut. Refrigerate the filled dough for 15-20 minutes. Cut across the 12-inch side into 12 strips, each approximately 1 inch wide and 16 inches long.
10. Braid and shape. Gently cut two ribbons into each strip and braid them several times to reveal alternating ribbons of dough and pumpkin butter. Do not stretch the strip too thin. Wrap it into a compact knot, tuck the end underneath, and place tucked-side down in a prepared muffin well.
11. Final proof. Cover loosely and let the shaped buns rise until visibly puffy and relaxed but not doubled, keeping the twisted definition visible.
12. Bake. Preheat the oven to 350°F. Lightly brush the exposed dough with heavy cream. Bake for 20-25 minutes, or until deeply golden and the center of a bun reaches about 190-195°F. Cool in the pan for 5 minutes, then carefully transfer to a wire rack.
13. Make the glaze. Beat the cream cheese and 30 g reserved pumpkin butter until completely smooth. Add the powdered sugar. Beat in milk or cream, 1 tablespoon at a time, until the glaze is smooth and pourable.

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14. Finish. Spoon the glaze over the buns while they are slightly warm, allowing it to settle into the folds while leaving the twisted pumpkin ribbons visible.