

## Kelsandra39s Pumpkin Cinnamon Rolls

Jacob · 28/09/2024



### Prep Time

50 mins

### Difficult

Medium

### Servings

1 hr 55 mins

### Description

I made this pumpkin rolls recipe for a friend who loves pumpkin I looked at a few pumpkin pie recipes and tried to include some of the same ingredients The result was delicious Pumpkin pie spice does double duty in both the pumpkin dough and the sugary filling and the sweet cream cheese glaze makes these tender moist pumpkin rolls just perfect for a fall or winter brunch

### Ingredients

- - ¼ cup warm water (100 degrees F/38 degrees C) - 1 (.25 ounce) package active dry yeast - 1 (15 ounce) can pumpkin puree - ¾ cup white sugar - 1 (5 ounce) can evaporated milk - 3 tablespoons olive oil - 1 large egg
- beaten - 2 teaspoons pumpkin pie spice - 5 cups all-purpose flour
- or more if needed - ¼ cup melted butter - 1 ¼ cups brown sugar
- packed - 2 tablespoons pumpkin pie spice - 1 cup confectioners' sugar - ¼ cup milk - 2 tablespoons butter
- melted - 1 (3 ounce) package cream cheese
- softened - ½ teaspoon vanilla extract

### Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Make the dough: Pour warm water into a large mixing bowl and sprinkle yeast over top. Allow to stand until yeast begins to form a creamy foam
2. 5 to 10 minutes. Dotdash Meredith Food Studios Add pumpkin puree
3. sugar
4. evaporated milk
5. olive oil
6. and egg to the yeast mixture; mix until thoroughly combined. Stir in pumpkin pie spice
7. then mix in about 5 cups of flour
8. or as needed
9. until a stiff dough forms. Dotdash Meredith Food Studios Turn dough out onto a floured work surface and knead until smooth and elastic
10. but still slightly sticky
11. about 8 minutes. Form dough into a ball
12. then place in an oiled bowl
13. cover with a cloth
14. and let rise in a warm place for about 45 minutes. (The dough will rise
15. but it won't double.) Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Punch down the dough
16. then roll it out on a floured work surface to an 18x26-inch rectangle. Brush the top with melted butter. Make the filling: Mix together brown sugar and pumpkin pie spice in a small bowl; sprinkle evenly over the buttered dough. Dotdash Meredith Food Studios Start at the longer edge and roll dough over filling into a log. Pinch the seam closed
17. then use a serrated knife to cut the log into 12 equal rolls. Dotdash Meredith Food Studios Transfer rolls to the prepared baking dish with the cut-sides facing up. Bake in the preheated oven until light golden brown on the edges
18. 30 to 40 minutes. Dotdash Meredith Food Studios While the rolls are baking
19. make the glaze: Beat confectioners' sugar
20. milk
21. butter
22. cream cheese
23. and vanilla in a bowl until well combined. Dotdash Meredith Food Studios Remove pumpkin rolls from the oven and immediately spread glaze over top. Serve and enjoy! Dotdash Meredith Food Studios Cook's Note: If you would prefer a slightly lighter texture
24. allow the rolls to rise (covered) 30 minutes after placing in the baking pan before putting them in the oven.