Bread Machine Pumpkin Dinner Rolls

Ingredients:

- 1 Tbsp Instant Dry Yeast
- 1/4 cup lukewarm water
- 1/2 Tbsp granulated sugar
- 1/2 cup scalded whole milk, sour if possible
- 3 Tbsp butter
- 3 Tbsp brown sugar
- 3 Tbsp granulated sugar
- 1/2 cup pumpkin puree
- 1/2 tsp salt
- 1 egg
- 3 cups all purpose flour
- Pretzel sticks

Instructions:

1. Begin by proofing the yeast in the 1/4 cup of water and the 1/2 tsp of sugar. Set aside while you do the next step.
2. Scald the milk with the butter melting in it. Mix the brown and granulated sugars into the milk.
3. Stir the pumpkin puree and salt into the milk mixture.
4. When the yeast is bubbly, mix in the egg.
5. In your bread machine, pour in your milk mixture. Next, add the 3 cups of flour. Make a hole in the flour and pour in the yeast mixture.
6. Set your bread machine to the dough setting and start mixing.
7. When the first rise of the dough is finished in the dough machine, dump the dough out onto a floured board and knead slightly.
8. Form the dough into palm sized balls. Snip with scissors or use a knife to make 1" slits around the dough ball, leaving the center uncut. It should resemble a flower. Poke your finger into the center to make an indention for the stem. **OR** use Baker's Twine and wrap around the dough to create line sections that will resemble pumpkins when removed after baking.
9. Space the rolls on parchment paper and allow to rise until double.
10. Preheat the oven to 350 degrees and make sure the indention in the top is still visible.
11. Bake for 10-12 minutes, until the tops are golden.
12. Take them out of the oven and brush them with melted butter. Use a pretzel stick or nut sliver as a stem by poking it into the indention in the top.