



PUMPKIN CINNAMON ROLLS

From the kitchen of Lindsey at Three Winks Design

Serves 12, or less if cut larger

INGREDIENTS

1 package active dry yeast
½ c. warm water
1tsp. honey
½ c. white sugar
¼ c. brown sugar
1 c. pumpkin puree
1 egg
¼ c. melted butter
1 tsp. vanilla extract
1 tsp. pumpkin pie spice
4 c. flour



CINNAMON FILLING

½ c. pumpkin butter or ¼ c. melted butter
¼ c. brown sugar
¼ c. white sugar
1 ½ TBSP cinnamon

CREAM CHEESE FROSTING

½ cube cream cheese
1 cup powdered sugar
2 TBSP almond milk
1 tsp pumpkin spice extract
1 tsp pumpkin pie spice





DIRECTIONS

In a large bowl combine package of yeast with water and honey. Let sit ten minutes. Add sugars, pumpkin, egg, melted butter, vanilla, and pumpkin pie spice and mix on low setting one minute. Add 2 cups flour and mix. Continue adding the rest of the flour until the dough is soft and malleable, but still very slightly sticky. Cover and place dough in a warm, draft free place and let rise one hour.

Turn dough out on a clean, floured counter. Work in a little extra flour if necessary in order to roll dough out into a large rectangular shape. If using pumpkin butter, spread all over the dough. Combine brown sugar, white sugar and cinnamon. Sprinkle all over top of butter.

Starting at the outer edge begin rolling dough up length wise. If necessary, seal ends with a bit of melted butter or water. Slice dough into circles.

Grease pan and sprinkle a small amount of sugar and cinnamon onto the bottom. If baking that day, preheat oven to 375' while letting the rolls rise for at least half an hour. If placing them in the fridge to cook the next morning cover them in plastic wrap while in the refrigerator. The next morning let them rise for at least ½ an hour while the oven preheats.

Once risen place dough in oven and let cook 20 – 25 minutes.

While baking, mix together all the ingredients for the cream cheese frosting except the pumpkin pie spice. Beat together until creamy.

Pour frosting over the rolls when done and sprinkle with pumpkin pie spice.