Pumpkin Cinnamon Rolls

Pumpkin Dough

1/3 cup (80 ml) milk

2 Tablespoons (30 grams) unsalted butter

1/2 cup (120 grams) 100% pure pumpkin

2 Tablespoons (30 grams) dark brown sugar

1/4 teaspoon nutmeg

1/2 teaspoon salt

1 large egg, beaten

2 and 1/4 teaspoons (1 standard package) instant active dry yeast

2 and 1/2 cups  bread flour (340 grams)

Filling

1/2 cup (100 grams) dark or light brown sugar

1 Tablespoon ground cinnamon

1/4 teaspoon EACH ground nutmeg and ground cloves

1/8 teaspoon ground allspice

3 Tablespoons (45 grams) unsalted butter, melted

Maple Cream Cheese Glaze

3 oz (84 grams) full-fat cream cheese, softened to room temperature

1/4 cup (82 grams) pure maple syrup

2 Tablespoons (30 ml) milk

1 cup (120 grams) confectioners' sugar, sifted

Make the dough: warm the milk and butter together over the stove or in the microwave.

Beat pumpkin puree, brown sugar, a dash of nutmeg, and salt together on medium speed.

Add your warmed milk/butter to this mixture and beat until combined.

Then add 1 beaten egg and the yeast. Beat all of this together for 30 seconds.

Add 1 cup of flour. Mix for 5 full minutes, scraping down the sides of the bowl frequently.

Add 1 and 1/2 cups more flour and beat for 1 more minute. The dough will be VERY, very, very soft.

Place dough into a bowl coated with nonstick spray.  Turn the dough around in the bowl so all sides of the dough are coated.  Cover tightly with plastic saran wrap and allow to rise in a warm, draft-free place until doubled in size. This will take about 60-75 minutes.

Knead the dough a few times to form a smooth dough.  Roll the dough out into a 16x10 inch rectangle.

Make the filling:  Combine the brown sugar, cinnamon, and spices into a small bowl. Spread the top with melted butter and then sprinkle evenly with brown sugar mixture. Roll it up tightly.

Using a very sharp knife, cut into 10-13 pieces, about 1.5 inches each.

Arrange rolls into a 11x7 inch pan that has been lightly sprayed with nonstick spray.

Allow the rolls to rise again in a warm, draft-free place until doubled in size. This takes about 1 hour.  I put mine in the oven (turn off) with a pan of boiling water.Preheat oven to 350F degrees. Bake the rolls for 22-28 minutes, covering with aluminum foil at the 15 minute mark to prevent heavy browning.

Make the glaze: Using a handheld or stand mixer with a paddle attachment, beat the softened cream cheese in a medium bowl on medium speed until smooth. Add the maple syrup and milk and beat on high until smooth. Add the sifted confectioners' sugar and beat on medium speed until creamy.

Drizzle glaze over warm rolls.