

Pumpkin Cinnamon Rolls

Yield: 12 rolls

Ingredients:

For the Dough

¾ cup milk (whole 2% or almond)
¼ cup granulated sugar
2 ¼ teaspoons active dry yeast
¾ cup pure pumpkin puree
¼ cup butter, melted
1 egg, at room temperature
4 cups bread flour
2 tablespoons pumpkin pie spice
¾ teaspoon kosher salt

Possibly another 2-4 tablespoons of flour

For the Filling

3 tablespoons softened butter
⅔ cup brown sugar
3 teaspoons cinnamon

For the Icing

6 ounces mascarpone cheese, softened
⅔ cup confectioners' sugar
1 teaspoon pure vanilla extract
3 tablespoons maple syrup



Steps

Step 1: Warm the milk to around 110°F. (microwave works great for this using a microwave-safe measuring cup). In the bowl of a stand mixer add the warm milk, sugar and yeast. Stir and allow the yeast to get bubbly (about 5-7 minutes). Add the pumpkin, butter and egg and stir until well combined and smooth. Add the flour, pumpkin spice and salt. Using the dough hook, allow dough to mix and knead for about 8-10 minutes. You may need to use a spatula to scrape down the sides and bottom of the bowl to make sure everything is incorporated. If the dough hasn't completely pulled away from the sides of the bowl, you may need to add a little more flour (1-2 tablespoons at a time). Once the dough is a smooth ball, place in a large oiled bowl. Cover and let rest until the dough has doubled in size (about 1-2 hours depending on the temperature in your kitchen) **or you can let it rest in a covered bowl overnight in the refrigerator.

Step 2: Grease or line with parchment paper a 9" x 12" pan. In a small bowl combine the brown sugar and cinnamon. On a lightly floured surface roll dough out to 12" by 9". Spread the softened butter on the dough and sprinkle the sugar-cinnamon mixture on top of butter.

Step 3: Roll up the dough starting at the short (9") end. Trim about ½" off of both ends. With a sharp knife cut log in half. Cut each half in half again. Cut each quarter into thirds so that you have a total of 12 pieces. Arrange the pieces with the swirl-side up in the pan leaving a small space between pieces. Cover with plastic wrap and allow to rise until doubled in size (about 1 - 1.5 hours).

Step 4: Preheat oven to 350°F. Bake for 20-25 minutes or until the tops just start to turn light golden brown. Cool in pan for 15 minutes. Apply the icing on top. Enjoy.

For the icing - whisk all the ingredients together in a medium bowl until smooth and lump-free.