

# Pumpkin Spice Cinnamon Rolls

## Ingredients:

### Frosting

- 4 oz. cream cheese room temp
- 3 tbsp butter room temp
- ¼ cup powdered sugar
- 4 tbsp pure maple syrup
- 1 pinch salt

### Filling

- ½ cup brown sugar
- ¼ cup granulated sugar
- 1 tbsp cinnamon
- 6 tbsp salted butter room temp

### Dough

- 1 cup warm milk
- ½ tsp active dry yeast
- 1 tbsp brown sugar
- 6 tbsp salted butter room temp
- 3 large eggs
- ¾ cups pumpkin puree
- 2 tbsp pumpkin spice
- 4 cups all-purpose flour
- ½ tsp Kosher salt
- ½ tsp ground vanilla bean powder

## Method:

### Cinnamon Rolls

1. In the bowl of a stand mixer fitted with the dough hook, combine the milk, yeast, and brown sugar.
2. Let sit 5-10 minutes, until bubbly on top.
3. Add the butter, eggs, 4 cups flour, vanilla, pumpkin puree, pumpkin spice and salt.
4. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough is still sticky, add an additional ¼ cup flour, adding more as needed until the dough is smooth to touch.
5. Cover the bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size.
6. Meanwhile, mix the filling. In a bowl, combine the brown sugar, sugar, cinnamon and butter. Mix to combine. Butter a 9×13 inch baking dish.
7. Once the dough has doubled, punch the dough down and roll out onto a lightly floured surface, creating a large rectangle about 12 x 18 inches.
8. Spread the butter evenly over the dough.
9. Starting with the long edge closest to you, roll the dough into a log, keeping it tight as you go. When you reach the edge, pinch along the edge to seal.
10. Using a sharp knife, cut into 12-15 rolls.
11. Place the rolls into the prepared baking dish. Cover with plastic wrap and let rise 15-20 minutes.
12. Preheat the oven to 350° F. Bake the rolls for 25 to 30 minutes, or until golden brown.

### Frosting

1. In the bowl of an electric mixer or in a medium bowl, combine cream cheese, butter, powdered sugar, maple syrup and salt.
2. Beat until smooth.
3. Spread over the pumpkin cinnamon rolls and serve.