

PUMPKIN CINNAMON ROLLS

INGREDIENTS:

dough –

- 1/4 cup really warm tap water
- 1 package active dry yeast
- 1 cup milk
- 1/2 cup (1 stick) butter
- 1/2 cup sugar
- 1 (15-oz.) can pumpkin puree
- 1 1/2 t kosher salt
- 5 1/2 cups all-purpose flour

filling –

- 1/2 cup (1 stick) butter
- 1 cup packed brown sugar
- 2 t cinnamon
- 1/2 t ginger
- 1/2 t nutmeg

brown sugar glaze –

- 1/4 cup (1/2 stick) butter
- 1/2 cup milk
- 1 cup brown sugar
- pinch salt
- 2 1/2 cups powdered sugar

DIRECTIONS:

1. Make the dough. Proof yeast in warm water for about 5 minutes, or until foamy.
2. Meanwhile, warm the milk and butter in a small saucepan on the stove until the butter is melted. Combine this with sugar in a large heat-proof mixing bowl and stir until the sugar is completely dissolved and it doesn't feel grainy when the spoon is pressed against the bottom of the bowl. Let the milk mixture cool until it's warm, NOT HOT. Then stir in the yeast and pumpkin. Add the salt and five cups of flour all at once, stirring until all the flour has been absorbed. The dough will be sticky, but should come together in a shaggy mass. If it's more the consistency of cookie batter than dough f'sho, simply add the remaining 1/2 cup of flour and work it in.
3. Cover the dough with plastic wrap and set aside in a warm place to rise for 1-3 hours or until double in size. At this point, you can punch the dough down and refrigerate it over night or continue with shaping the dough.
4. Right away or the next morning: shape the rolls, sprinkle your work surface with flour and dump the dough on top. Pat down into a rough rectangle and then using a floured rolling pin, roll it into a larger rectangle that's about 1/2 inch thick, longer than it is wide. If the dough gets sticky, sprinkle additional flour on the surface, your hands and the rolling pin (like below).
5. Make the filling. Melt the butter in a small saucepan. Pour over brown sugar, cinnamon, ginger and nutmeg in a small bowl. When combined, spread over the rectangle of dough leaving an inch of bare dough at the top of the rectangle. Starting at the edge closest to you, roll the dough into a cylinder and pinch it closed at the top.
6. Spray the bottom of two 9x13 inch pans with cooking spray, or two 9-inch cake pans, or two heart shaped cake pans and one bread pan, or a combination. Cut the cylinder into individual rolls about 1-1/2 inch thick. Place them into your baking dish so they have a little bit of wiggle room on all sides to rise. Cover with a clean towel to rise about 30 minutes, for already warm dough and 1 hour for dough that's been refrigerated. The rolls will fill out the pans and be puffy.
7. About 20 minutes before baking, preheat your oven to 375°F. Bake them for 20-25 minutes, until they start to look toasted around the edges rotating the pans halfway through baking.
8. Make the glaze. In a small saucepan over medium heat, combine the milk and butter. When the butter has melted, add the brown sugar and salt. Stir until the brown sugar has melted. Remove from heat and stir in powdered sugar. It'll be a thick, but pourable glaze.
9. Let the baked rolls cool for about five minutes before generously drizzling with the glaze. Use up all the glaze, because it's so dreamy and tasty. Eat them immediately!