

Pumpkin Pie Cinnamon Rolls

Ingredients:

- Favorite Bread or Bun dough recipe
- 4 tablespoons butter, melted
- ½ cup pumpkin puree (not pie filling)
- 1 tablespoon milk
- ¼ cup packed light brown sugar
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg

For the Frosting

- 4-oz cream cheese, softened
- 1-1/2 cups powdered sugar
- ¼ teaspoon pumpkin pie spice
- 1 teaspoon pure vanilla extract

Instructions:

- 1 Preheat oven to 375.
- 2 Lightly grease two **8-inch** cake pans with non-stick spray; set aside.
3. Roll out equivalent to one loaf of bread into a 9" circle and cut into 8 pie triangles across the middle, and brush each piece of dough with melted butter.
- 5 In a small bowl, mix together pumpkin puree, milk, brown sugar, cinnamon and nutmeg.
- 6 Evenly divide pumpkin filling and spread over each piece of rolled-out dough.
- 7 Carefully roll up each dough, lightly pinching seams together.
- 8 Arrange the rolls 1 inch apart in the prepared cake pan.
- 9 Bake for 16 to 18 minutes, or until tops are golden brown.

In the meantime prepare the frosting.

- 1 Place cream cheese in your Bosch mixer's bowl with the whips and cream for 1 minute.



2 Gradually add in powdered sugar and continue to beat until well combined.

3 Mix in pumpkin pie spice.

4 Add vanilla and mix until thoroughly combined.

5 Remove pans from oven and immediately brush each roll with frosting.

6 Serve.