



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pumpkin Cinnamon Rolls

You can chill the rolls after they're shaped, rolled, and cut, but before rising. They'll still need several hours in the morning to finish rising, bake, and cool, although you can speed the rising along by giving them a very warm place to get started.

A riskier method to get cinnamon rolls at a reasonable breakfast hour is to adjust the amount of yeast. I used $\frac{1}{2}$ teaspoon yeast instead of 2 teaspoons. Your first rise will take several hours. Then you can roll, cut, and chill the dough (or freeze it and defrost in the refrigerator). Take the prepared, chilled rolls out of the fridge before you go to bed and they should be perfectly risen and ready to bake when you wake up.

Dough:

4-4 $\frac{1}{2}$ cups (20 to 21 $\frac{1}{4}$ ounces) unbleached all-purpose flour
2 teaspoons instant yeast
 $\frac{1}{3}$ cup (2.33 ounces) sugar
1 $\frac{1}{2}$ teaspoons salt
2 eggs
1 (15-ounce) can pumpkin
4 tablespoons vegetable oil

Filling:

$\frac{3}{4}$ cup packed (5 $\frac{1}{4}$ ounces) light brown sugar
1 tablespoon pumpkin pie spice (or a mixture of mostly cinnamon with some cloves, nutmeg, and ginger)
 $\frac{1}{8}$ teaspoon salt
1 tablespoon melted butter

Glaze:

1 cup (4 ounces) confectioners sugar, sifted to remove lumps
1 ounce cream cheese, softened
 $\frac{1}{2}$ teaspoon vanilla extract
1-2 tablespoons milk

1. Stand mixer: Mix the flour, yeast, sugar, and salt in the bowl of a stand mixer fitted with the dough hook. In a large measuring cup, lightly beat the eggs; whisk in the pumpkin and oil. With the mixer on low speed, gradually add the liquid ingredients. Continue mixing on medium-low until the dough is elastic and supple, about 8 minutes. You may need to add a little more flour or water to get the correct consistency – soft but not sticky.

By hand: Mix the flour, yeast, sugar, and salt in a large bowl. In a large measuring cup, lightly beat the eggs; whisk in the pumpkin and oil. Make a well in the middle of the dry ingredients and pour in the liquid ingredients. Stir the mixture until the dough comes together. Transfer it to a floured board or countertop and knead, incorporating as little flour as possible, for about 10 minutes, until the dough is elastic and supple. You may need to add a little more flour or water to get the correct consistency – soft but not sticky.

2. Mix together the filling ingredients in a small bowl. Grease a 13 by 9-inch baking dish.

3. After the dough has doubled in bulk, press it down and turn it out onto a lightly floured work surface. Using a rolling pin, shape the dough into a 16 by 12-inch rectangle, with a long side facing you. Sprinkle the filling evenly over the dough, leaving a ½-inch border at the far edges. Roll the dough, beginning with the long edge closest to you and using both hands to pinch the dough with your fingertips as you roll. Using unflavored dental floss or a serrated knife, cut the roll into 12 equal pieces and place the rolls cut-side up in the prepared baking dish. Cover with plastic wrap and place in a warm, draft-free spot until doubled in bulk, 1½ to 2 hours.

4. When the rolls are almost fully risen, adjust an oven rack to the middle position and heat the oven to 350 degrees. Bake the rolls until golden brown and an instant-read thermometer inserted into the center of one reads 185 to 188 degrees, 25 to 30 minutes. Cool for 10 minutes. Meanwhile, stir the glaze ingredients together until smooth. Glaze the rolls and serve.