

Pumpkin Spice Cinnamon Rolls

by Shanna Johnson

Ingredients for Dough:

3 cups milk

3/4 cup butter

3/4 cup granulated sugar

1 Tbs salt

3 Tbs yeast

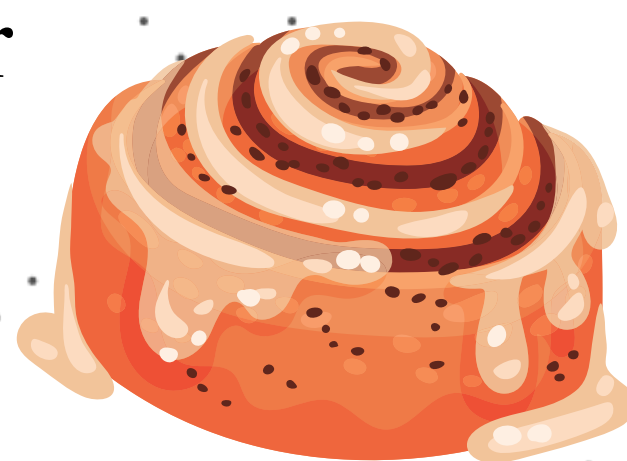
3/4 cup water

3 eggs, slightly beaten

12-13 cups flour



Instructions:



1. Scald milk mixed with butter and sugar until butter is just melted. Set aside to cool to about 110 degrees, then stir in salt.
2. In a separate bowl, combine yeast and warm water to proof yeast until bubbly.
3. In a large mixing bowl, combine cooled milk mixture, yeast mixture, and beaten eggs. Gradually add flour until dough is elastic and smooth. (You will likely have to take the dough out of the bowl before it gets to this stage and knead in remaining flour.)
4. Spray a clean, large bowl with vegetable oil and add dough. Let rise until double, about 1-1.5 hours.
5. Punch down in center. Divide dough into 4 equal pieces. Roll each section into a 1/2" thick rectangle shape.



Ingredients for Filling:

1/3 cup butter (approximately)

3 cups sugar (white or brown)


1/2 cup cinnamon

1/4 cup pumpkin pie spice



Instructions:



1. Melt butter and brush a layer onto the dough. Mix sugar, cinnamon, and pumpkin pie spice. Sprinkle over the dough until the butter absorbs all of the mixture and it is almost dry.
 2. Once filling is spread, roll up the dough into a log shape. Pinch off the seam on the long side. Use unflavored/no wax dental floss to cut twelve rolls out of the log (wrap floss around the log and pull; it will cut nicely).
 3. Place onto greased baking sheet and bake at 375° F for 12-15 minutes (temperature and time may vary based on location and elevation).
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Ingredients for Glaze:

3 cups powdered sugar (approximately)

4 Tbs melted butter

1 tsp vanilla

2 tsp pumpkin pie spice

Milk to desired consistency

Instructions:

1. Combine all ingredients.
2. Let the rolls cool for about 10 minutes before pouring the glaze evenly over the rolls. Spread well.

Enjoy!

