



Pumpkin Spice Cinnamon Rolls

BerMonths Bakes

Yield: 9 rolls

Bake: 350°F for 25–30 minutes

Spice up the season ♥



Ingredients

Dough

- 3½ to 4 cups all-purpose flour
- ½ cup granulated sugar
- 1 teaspoon salt
- 2 packets (4½ teaspoons) active dry yeast
- 1 cup very warm milk (120–130°F)
- ½ cup softened butter
- 1 egg

Pumpkin Spice Filling

- ½ cup salted butter, softened
- 1 cup light brown sugar
- ¼ cup pumpkin puree
- 1 tablespoon cinnamon
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- Pinch of salt

For Baking

- ½ cup heavy cream

Cream Cheese Frosting

- 8 oz cream cheese, softened
- ¼ cup salted butter, softened
- 1¾ cups powdered sugar
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions

1. In the bowl of a stand mixer, combine 3½ cups flour, sugar, salt, and yeast.
2. Add warm milk, softened butter, and egg. Mix until a dough forms.
3. Knead with the dough hook for 3–5 minutes until smooth and elastic. Add additional flour if needed.
4. Place dough in a greased bowl, cover, and let rise until doubled in size, about 1 hour.
5. While the dough rises, make the filling by mixing softened butter, brown sugar, pumpkin puree, cinnamon, pumpkin pie spice, vanilla, and a pinch of salt until combined.
6. Roll dough into a rectangle about 12 x 18 inches.
7. Spread the pumpkin filling evenly over the dough.
8. Roll up tightly from the long side and cut into 9 rolls.
9. Arrange rolls in an 8x8-inch pan in a 3x3 pattern.
10. Cover and let rise until puffy, about 30–45 minutes.
11. Pour ½ cup heavy cream evenly over the risen rolls.
12. Bake at 350°F for 25–30 minutes, or until lightly golden and cooked through.
13. Let cool for about 10 minutes.
14. For the frosting, beat cream cheese and butter until smooth. Add powdered sugar, vanilla, and salt. Beat until fluffy.
15. Spread frosting over the warm rolls and serve.

*Good Bakes
Brighter
Days* ♥



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by Michelle | Seasonal Baking

