

## Pumpkin Rolls

2 ¼ teaspoons (one packet) instant yeast  
3/4 cup warm water (100-110° F)  
1/3 cup (67 grams) granulated sugar  
1/3 cup (76 grams) unsalted butter, melted  
1 cup (225 grams) pumpkin puree  
3 large eggs, divided  
2 teaspoons salt  
1-2 tablespoons rosemary, finely chopped (optional)  
5 ½ cups (660 grams) AP flour  
Sliced pecan pieces for the stems  
Kitchen twine cut into 80, 8-inch pieces for shaping pumpkin rolls, soaked in vegetable oil

## Directions

1. In the bowl of an electric mixer fitted with the dough hook attachment, stir the yeast, water, sugar, butter, pumpkin, 2 eggs, rosemary (if using), and salt until well combined.
2. Starting with 2 cups of the AP flour, mix to combine. Add the remaining flour ½ cup at a time until a soft dough forms. Knead on medium low speed until the dough pulls away from the sides of the bowl. Continue to knead the dough until the dough is soft and smooth (about 5-6 minutes).
3. Transfer the dough to a large, greased bowl.
4. Cover the bowl with plastic wrap and let the dough rise until doubled in size, about 1-2 hours.
5. Remove dough from the bowl onto a lightly-floured surface. Divide the dough into 20 equal pieces (approximately 2.5 ounces each) and shape into balls.
6. Place 2 oiled twine pieces and wrap around each dough ball (top to bottom) tying each string at the top of the ball. Add two more strings vertically to the ball. You should have formed 8 wedges resembling a pumpkin. Continue with remaining dough balls.
7. Place tied dough balls on a parchment lined baking sheet and cover loosely. Let rise for 1-2 hours until doubled in size.
8. Preheat oven to 375° degrees.
9. In a small bowl, beat an egg with 2 teaspoons of water and brush over the rolls.
10. Bake rolls for 18-22 minutes, until golden brown.
11. Remove from oven and let cool slightly. When able to handle the rolls, cut and remove the strings. Place a pecan piece in the center of each roll.

## Brown Sugar Cinnamon Butter

1 stick (113 grams) unsalted, room temperature butter

1/4 cup (50 grams) brown sugar

1/2 teaspoon ground cinnamon

Pinch of salt

### Directions

1. Stir butter until light and fluffy.
2. Add brown sugar, salt, and cinnamon and mix until fully combined.
3. Use immediately or transfer to an airtight container. If you like, form the butter into a log and wrap in plastic wrap.
4. Refrigerate for up to two weeks or freeze up to 3 months.