

Pumpkin Cinnamon Rolls

<https://www.tasteofhome.com/recipes/pumpkincinnamon-rolls/>

- 2-3/4 to 3-1/4 cups all-purpose flour, divided
- 1 package (1/4 ounce) active dry yeast
- 1/2 cup solid-pack pumpkin
- 2/3 cup whole milk
- 2 tablespoons sugar
- 4 tablespoons butter, divided
- 1/2 teaspoon salt
- 1 large egg, beaten
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- Caramel frosting:
 - 2 tablespoons butter
 - 1/4 cup packed brown sugar
 - 1 tablespoon whole milk
 - 1/4 teaspoon vanilla extract
 - Dash salt
 - 1/4 to 1/3 cup confectioners' sugar

Combine 1-1/2 cups flour and yeast; set aside. Heat and stir pumpkin, milk, sugar, 2 tablespoons butter and salt until warm (120°-130°) and butter is almost melted. Add to flour/yeast mixture along with egg. Beat on low speed for 30 seconds.

Beat on high speed for 3 minutes. Stir in enough remaining flour to make a moderately stiff dough. Knead on a lightly floured surface until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 1 hour. Roll into a 12x10" rectangle.

Melt remaining butter, brush on dough. Combine brown sugar and cinnamon, sprinkle over dough. Roll jelly-roll style, starting with the longer side. Cut into 12 slices. Place rolls cut side down, in a greased 13x9" baking pan. Cover & let rise until doubled, about 30 minutes. Bake at 375° for 20-25 minutes or until golden brown. Cool on a wire rack.

For frosting, melt butter in a saucepan; stir in brown sugar & milk. Cook and stir over medium-low heat for 1 minute. Stir in vanilla, salt & 1/4 cup confectioners' sugar; beat until well blended. Drizzle over rolls.