Pumpkin Cinnamon Rolls

Ingredients

1/3 c Milk (plus 2 tablespoons)
8 T Unsalted Butter
1/2 c Pumpkin Puree
3/4 t Ground Nutmeg
1/2 t Salt
1 Egg
2 1/4 t Yeast
2 2/3 c Flour
1 T Ground Cinnamon
1/2 t Ground Cloves
1/4 t Ground Allspice
4 oz Cream Cheese (room temperature)
1/4 c Maple Syrup
1 c Powdered Sugar (sifted)
3/4 c Dark Brown Sugar

Instructions

1.Warm 1/3 cup milk and 2 tablespoons butter together in the microwave. You want the mixture lukewarm. Set aside.
2.Using your stand mixer fitted with a paddle attachment, beat the pumpkin, 1/4 cup brown sugar, 1/4 teaspoon nutmeg, and salt together on medium speed. Add the warmed milk/butter and beat until combined, then beat in the egg and yeast.
3.With the mixer running on low speed, add 1 cup of flour. Mix for 1 minute, scraping down the sides of the bowl frequently. Add 1 and 1/4 cups more flour and beat for 1 more minute. The dough will be very soft. Place dough into a greased bowl. Turn the dough around in the bowl so all sides of the dough are coated. Cover tightly with plastic wrap and allow to rise in a warm

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environment until doubled in size about 1 1/2 hours.
4.Gently punch the dough down to deflate it and turn it out onto a lightly floured surface. Knead the dough a few times so it is smooth. If it is too sticky, knead in a little more flour.
5.In a small bowl combine 1/2 cup brown sugar, cinnamon, 1/2 teaspoon nutmeg, cloves and allspice into a small bowl, set aside
6.Roll the dough out into a 18x10 inch rectangle. Spread 6 tablespoons softened butter evenly on top. Sprinkle brown sugar mixture all over the top. Roll it up tightly. Cut into 12 pieces, about 1 1/2 inches each. Arrange rolls into a greased 9-inch round pan.
7.Cover with plastic wrap and allow the rolls to

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rise again in a warm environment until doubled in size. This takes about 1 hour. If using the overnight method, place the pan into the fridge and allow the rolls to rest for up to 14 hours before baking. When itâ€™s time to bake the next day, allow the rolls to come up to room temperature and rise for 1 hour on the counter, or until almost doubled in size.
8.Preheat oven to 350Â°F. Bake the rolls for 22-28 minutes, covering with foil at the 15 minute mark to prevent heavy browning. Remove from oven and allow to slightly cool as you prepare the icing.
9.Using a stand mixer fitted with a paddle attachment, beat the softened cream cheese on medium speed until smooth. Add the maple syrup and 2 tablespoons milk and beat on high until smooth.

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Add the powdered sugar and beat on medium speed until creamy. Drizzle over warm cinnamon rolls. Rolls taste best served on the same day, though they remain fresh for one day covered tightly at room temperature.