



JERNEJ KITCHEN

PUMPKIN CINNAMON ROLLS

Pumpkin Cinnamon Rolls is a simple recipe for soft, sweet, addictively delicious Cinnamon Rolls. Make them with homemade or store-bought pumpkin puree.

MAKES	12	ROLLS
PREPARATION:	20	MINUTES
BAKING (FOR PUREE)	30	MINUTES
PROOFING:	120	MINUTES
BAKE (ROLLS):	20	MINUTES
TOTAL TIME:	190	MINUTES

DOUGH

1 small butternut squash (for homemade puree) OR 100g (3.5 ounces) pumpkin puree

60 g (1/2 stick) unsalted butter

210 ml (3/4 cup + 2 tbsp) milk

500 g (4 cups) all-purpose flour

7 g (1 tbsp) active dry yeast

2 tbsp sugar

1/4 tsp ginger powder

1/4 tsp cardamom powder

1/4 tsp nutmeg powder

1/4 tsp clove powder

1 egg

1 egg yolk

1 tsp salt

FILLING

150 g (1 1/4 sticks) unsalted butter, softened at room temperature

100 g (1/2 cup) packed light brown sugar

PUMPKIN PUREE (OPTIONAL)

Preheat the fan-assisted oven to 210 °C / 410 °F. Peel the butternut squash and cut it in half. Remove the seeds and cut the squash into small 1cm x 1cm (1/2-inch x 1/2-inch) cubes.

PUMPKIN PUREE (OPTIONAL)

Line a large baking sheet with parchment paper. Arrange the squash on top and place it in the preheated oven. Bake for 30 - 35 minutes at 210 °C / 410 °F or until the squash is soft. Don't over-bake the squash. Remove from the oven and set aside to cool to room temperature. Mix the squash into a smooth puree using an immersion blender or a blender.

PUMPKIN PUREE, MILK, AND BUTTER

Add butter to a saucepan and place over medium heat to melt. Remove from the heat and add milk and 100g (3.5 ounces) of pumpkin puree. Using a whisk, mix the ingredients to combine, then set aside.

CINNAMON ROLLS DOUGH

Add all-purpose flour, yeast, and sugar to a large bowl. Add the milk mixture and spices (ginger, cardamom, nutmeg, and cloves.). Knead to combine, then add an egg, egg yolk, and salt. Knead into a smooth dough. Knead by hand for 10 minutes or 5 minutes using a stand mixer. Leave the dough in the bowl. Cover with clingfilm and leave to proof for 1 - 1.5 hours at room temperature or until doubled in size.

CINNAMON ROLLS FILLING

Prepare the filling. In a small bowl, stir together the softened

2 tbsp cinnamon powder

TOOLS AND EQUIPEMENT

speed peeler

large baking sheet

parchment paper

immersion blender or blender

saucepan

whisk

bowl

butter, sugar, and cinnamon powder. Using a spatula, stir to combine until you get a smooth paste. Keep at room temperature until needed.

PROOFING

Lightly dust the working surface with flour and roll the dough into a 45 cm x 30 cm or 18-inch x 12-inch rectangle, about 0.5 cm or 1/8-inch in thickness. Spread the filling over the dough, leaving a 1-inch (3 cm) margin at one long side of the dough. Start rolling the dough up, starting from the longer side (where the edge is), and place the seam side down, making sure to seal the edges of the dough. Cut off about an inch or 2 cm off the ends of the dough, then cut the dough into about 1-inch or 3 cm sections. You should get 12 pieces. Line a 25 cm x 30 cm or 10-inch x 12-inch baking dish with parchment paper. Place the pumpkin cinnamon rolls in the prepared baking dish. Cover with plastic wrap or kitchen towel and let rise at room temperature for 1 1.5 hours or until doubled in size.

BAKE

Place in the preheated oven and bake for 20 minutes at 200 °C / 390 °F. Remove the baked Pumpkin Cinnamon Rolls from the oven and set them aside to cool to room temperature.