



# “TURN INTO A PUMPKIN” ROLLS

**Difficulty:** ■■■□□ • **Prep Time:** 1 hour • **Inactive Time:** 1 ½ hours • **Cook Time:** 20 minutes

**Yield:** 8 rolls • **Dietary Notes:** Vegetarian



*Across the cobbles and over the dales, it is well known that King Algenus Kenrith and Queen Linden hold the finest celebrations in the Realm. Everyone is invited to enjoy jousting tournaments, name-guessing contests, and dancing in the grand hall. But there are unspoken rules that everyone must follow: No spinning wheels; always be polite to the frog; and everyone must leave before the clock strikes twelve. Anyone caught on the road after midnight risks an unfortunate transformation by the faeries! Veteran party-goers swear that it's better to enjoy these treats in the safety of your home than become a pumpkin yourself.*

## Dough

1 tablespoon active dry yeast  
¾ cup milk, heated to 100°F  
4 cups all-purpose flour  
1 teaspoon kosher salt  
1 teaspoon ground cinnamon  
½ teaspoon ground ginger  
¼ teaspoon ground allspice  
⅛ teaspoon ground clove  
¼ cup light brown sugar  
¾ cup pumpkin puree  
1 whole egg  
1 egg yolk  
4 tablespoons unsalted butter,  
room temperature  
8 almonds  
butcher twine

## Egg Wash

1 egg  
1 tablespoon honey  
1 tablespoon milk

## Brown Sugar Butter

½ cup unsalted butter,  
room temperature  
⅓ cup dark brown sugar  
½ teaspoon kosher salt

Combine the yeast and milk and let it rest for 5 minutes, allowing the yeast to bloom. Combine the all-purpose flour, salt, cinnamon, ginger, allspice, clove, and brown sugar in the large bowl of a stand mixer set with the dough hook attachment. Add the yeasted milk, pumpkin puree, egg, and egg yolk to the bowl and mix until the dough just comes together.

While kneading the dough, add the butter 1 tablespoon at a time. Knead the dough for 5 minutes. If the dough is too sticky, add 1 tablespoon of flour at a time. If it is too dry, add 1 tablespoon of milk at a time.

Transfer to an oiled bowl, cover, and let rest for 1 hour or until doubled in size. Once doubled, punch down and knead. Prepare a baking sheet with parchment paper.

Cut eight 2 ½-foot-long pieces of butcher twine and set aside. Divide the dough into 8 equal portions. Shape into round balls and place on the baking sheet. Cover with a kitchen towel.

Take one of the portions and a piece of butcher twine. Spray the butcher twine with nonstick spray. Place the dough in the center of the twine. Lightly tie the twine around the dough into 8 sections. Tie the string together at the bottom and cut off excess string. Place the dough back on the parchment paper, knot side down. Repeat with the remaining portions.

**Note:** *This is done to give the rolls the shape of a pumpkin. This step can be skipped if you would like round rolls.*

Once all the dough has been shaped, let rest for 30 minutes, or until doubled in size. In a small bowl, whisk the egg, honey, and milk for the egg wash. Remove the kitchen towel from atop the dough and brush each of the buns with the egg wash.

Preheat oven to 375°F. Bake for 16 to 19 minutes, or until golden and cooked through. Remove and allow to cool for 20 minutes before carefully removing the string. To add a stem to your pumpkin rolls, you can place an almond in the center.

Before serving the rolls, combine all the ingredients for the brown sugar butter and mix until well incorporated. This can be stored in an airtight container in the refrigerator, but it is best served at room temperature right after it is mixed together. Serve with the pumpkin rolls.