

JOE'S ZESTY PUMPKIN CINNAMON ROLLS	Start your holiday morning with a delicious twist on a classic cinnamon roll. This brave recipe combines the cherished cinnamon roll and pumpkin pie to a unique breakfast item that everyone will love. The orange zest on top bursts with boldness in your mouth with every bite. Create a warm and cozy morning in your kitchen when you bravely serve these morning delights.
FROM THE KITCHEN OF	Megan Follett and Megan Limesand
TOTAL SERVINGS	5
SERVING SIZE	1 Cinnamon Roll
DIETARY CONSIDERATIONS	<u>For gluten allergies:</u> Bob's Red Mill Gluten Free Pizza Crust Mix 16 oz Pkg. <u>For dairy allergies:</u> replace cream cheese with Miyoko's Creamery Organic Cashew Milk Classic Plain Cream Cheese, 8 oz
WINE PAIRING SUGGESTION	Create a mimosa with the 2019 General Phunk Chardonnay, by 3100 Cellars Tasting Notes: Aged sur lees for 12 months, "pet nat" style, and finished with a hint of sugar. Fine bubbles, Anjou pear and golden apple that climb into a zippiier granny smith and hint of golden raspberries.

INGREDIENTS

Cinnamon Rolls

1 Can (13.8 oz)	<i>Pillsbury Classic Pizza Crust</i>
2 Tablespoons	<i>Melted butter</i>
½ Cup	<i>Brown sugar</i>
2 Tablespoons	<i>Pumpkin Pie Seasoning</i>
½ Cup	<i>Canned Pumpkin Puree</i>

Frosting

1 Tablespoon	<i>Pumpkin Pie Seasoning</i>
1 8oz package	<i>Cream Cheese</i>
4-6 Tablespoons	<i>Powdered Sugar</i>

2 teaspoons	<i>Vanilla Extract</i>
1 Tablespoon	<i>Melted butter</i>
¼ Cup	<i>Canned Pumpkin Puree</i>

DIRECTIONS

NOTE	Keep dough refrigerated until time to add filling. Soften cream cheese before mixing.
STEP 1	Preheat the oven to 400 degrees Fahrenheit.
STEP 2	For the filling, melt butter and combine with brown sugar, pumpkin spice and canned pumpkin in a small bowl. Stir until combined and smooth.
STEP 3	Open the pizza dough container and lay out the pizza dough on cutting board. For gluten allergies: Use Bob's Red Mill Gluten Free Pizza Crust Mix 16 oz Pkg. Follow directions and roll out onto cutting board.
STEP 4	Use a rubber spatula to spread sugar mixture evenly on dough. Make sure not to overfill.
STEP 5	Roll dough into a tight single log shape on the short side.
STEP 6	Wet knife to prevent sticking to dough.
STEP 7	Cut the log into 2 inch rolls.
STEP 8	Place rolls in a glass or ceramic pan with an inch in between. (About an 8x8 inch square pan.)
STEP 9	Place in the oven and bake for 18-20 mins or until golden brown on top.
STEP 10	While rolls are in the oven, attach the flat beater attachment to a stand mixer to start frosting.
STEP 11	Place 1 package of softened cream cheese in the mixer bowl. For dairy allergies: Replace cream cheese with 1 package of Miyoko's Creamery Organic Cashew Milk Classic Plain Cream Cheese, 8 oz
STEP 12	Add powdered sugar, vanilla extract, melted butter, and canned pumpkin mix in a stand mixer. For dairy allergies: Replace butter with vegetable oil or another oil of your choosing.
STEP 13	Mix until smooth and creamy.
STEP 14	Zest an orange. Optional; slice orange into thin wedges to use as garnish.
STEP 15	Once cinnamon rolls are out of the oven and have cooled slightly, spread frosting evenly on each roll.
STEP 16	Sprinkle orange zest over the top of the frosting. Optional orange slice garnish

NUTRITIONAL DATA

CALORIES	467 Calories
TOTAL FAT	<i>113g total fat 71g saturated fat</i>
CHOLESTEROL	306 mg
SODIUM	670mg
TOTAL CARBOHYDRATE	<i>55g total carbohydrates 2.6 g dietary fiber 17.4g sugar</i>
PROTEIN	9.7g
OTHER DATA	<i>33.5% Vitamin A 4.6% Calcium 42.7% Vitamin C 2.5% Iron 3% Vitamin B-6 1.2% Magnesium</i> <i>The % Daily Value (DV) tells you how much of a nutrient in a serving of food contributes to a daily value of 2000 calories a day is used for general nutrition advice.</i>
