



# Jumbo Pumpkin-Spice Cinnamon Rolls

## INGREDIENTS

### DOUGH

1 ½ cups Hy-Vee all-purpose flour, divided, plus additional for serving

2 tbsp Hy-Vee granulated sugar

1 tsp instant dry yeast

½ tsp pumpkin pie spice

¼ tsp Hy-Vee salt

⅓ cup water

2 tbsp Hy-Vee unsalted butter, chopped

2 tbsp beaten Hy-Vee egg

### FILLING

3 tbsp packed Hy-Vee light brown sugar

2 tsp pumpkin pie spice

1 tbsp Hy-Vee unsalted butter, melted

### FROSTING

3 oz Hy-Vee cream cheese, softened

3 tbsp Hy-Vee powdered sugar

1 tsp Hy-Vee 2% reduced-fat milk

1 tbsp Hy-Vee unsalted butter, melted

## PREPARATION

- 1** For dough, whisk together ½ cup flour, sugar, yeast, pumpkin pie spice, and salt in a small mixing bowl.
- 2** Microwave water and butter in small microwave-safe bowl on HIGH for 15 to 20 seconds until warm (120 to 130°). Butter will not be completely melted.
- 3** Add butter mixture to flour mixture. Beat with electric mixer on medium for 30 seconds. Add egg; beat for 2 minutes, scraping down sides of bowl as needed. Add ½ cup of flour; beat for 2 minutes. Using a wooden spoon, stir in just enough remaining flour to form a soft dough.
- 4** Turn dough out onto a lightly floured surface. Knead for 3 minutes for a smooth and elastic soft dough. Cover with clean towel; let rest for 10 minutes. Spray a 9x5-inch loaf pan with nonstick spray; set aside.
- 5** For filling, stir together brown sugar and pumpkin pie spice in a small bowl until well combined; set aside.
- 6** Shape ball of dough into a 12-inch-long rope on a lightly floured surface. Using a rolling pin, roll dough into an 18x3-in. rectangle. Brush top with melted butter. Sprinkle evenly with brown sugar mixture. Beginning at a 3-inch end, tightly roll dough into a spiral. Using a serrated knife, cut rolled dough crosswise in half to make 2 rolls. Place rolls, cut-sides up, in prepared pan. Cover with a clean towel; let rise in warm place for 1 to 1-1/4 hours or until doubled in size.
- 7** Preheat oven to 350°. Uncover and bake rolls for 24 to 27 minutes or until lightly browned. Slightly cool in pan on a wire rack.
- 8** For frosting, stir cream cheese in a small bowl until creamy. Add powdered sugar, milk and vanilla; stir until smooth. Spread frosting over warm rolls.

## NUTRITION FACTS

Calories: 850  
Total Fat: 35g  
Saturated Fat: 20g  
Trans Fat: 1g  
Cholesterol: 145mg

Sodium: 450mg  
Carbohydrates: 122g  
Fiber: 4g  
Sugar: 46g  
Protein: 15g