



RECIPE NAME: Cream Cheese Stuffed Pumpkins

FROM THE KITCHEN OF: Emily Hodkiewicz

INGREDIENTS:

1 package dry yeast
1/2 Cup whole milk
1 tsp sugar
1/3 cup brown sugar
4 tbsp butter, softened
1 1/2 tsp kosher salt
2 tsp pumpkin pie spice
2 eggs
1 cup pumpkin puree
4 cups all-purpose flour
8 oz cream cheese, cut
into 1/2 oz blocks and
chilled
1/3 cup butter, melted

INSTRUCTIONS:

In a small bowl: place yeast, warm milk and granulated sugar. Allow yeast to bloom for 10 minutes and become frothy. In the bowl, add: yeast, brown sugar, butter, salt, spices, eggs, pumpkin puree, and flour. Mix by hand or with a paddle attachment until well mixed. Knead dough for about 8-10 minutes, until it is smooth and soft. Put dough in greased bowl, and cover with a linen. Allow it to rest/sit for an hour. Divide the dough into 16 pieces. Fill each dough ball with a cube of cream cheese. Wrap each dough ball in kitchen twine. (This creates the pumpkin shape.) Do not wrap it too tightly because it will expand while baking. Cover the pumpkin-shaped dough balls and set them aside for 1-1 1/2 hours. Preheat oven to 350. Bake the rolls for 20-25 minutes. Remove from oven when golden brown. Brush rolls with melted butter and allow them to cool for a few minutes. After a few minutes, cut off the twine, and serve warm.

