

Pumpkin-Rosemary Dinner Rolls

FROM THE KITCHEN OF
DEBBIE MACOMBER



Fluffy, soft Pumpkin-Rosemary Dinner Rolls will be the perfect accompaniment to your dinner tonight. The slight hint of pumpkin and fresh rosemary come together to create delicious savory flavor in these tender dinner rolls.

Makes 24 Rolls

Ingredients

½ cup water, heated to 110°F
¼ cup milk, heated to 110°F
1 teaspoon sugar
2 ¼ teaspoon active dry yeast
1 cup canned pumpkin puree
1/3 cup sugar
2 eggs
6 tablespoons unsalted butter,
melted and cooled
5 1/3 cups all-purpose flour
1 ½ teaspoons kosher salt
2 ½ teaspoons fresh rosemary
leaves, minced

2 tablespoons unsalted butter
¼ teaspoon kosher salt

Directions

In a small bowl, stir together the warm water, milk, 1 teaspoon sugar and yeast. Let sit for 5 minutes until foamy.

In the bowl of an electric mixer with the dough hook attached, stir together the pumpkin, sugar, eggs and butter. Add the flour, salt, rosemary, and foamy milk mixture. Mix on low speed until the dry ingredients are incorporated. Turn up to medium-high speed and mix until dough forms a ball and comes away from the sides, 4 – 8 minutes. Dough should be just slightly sticky.

Turn dough out onto a floured surface and knead for 1 – 2 minutes, until dough is no longer sticky. Transfer to a large, oiled bowl. Turn dough over a few times to lightly coat with oil. Cover with plastic wrap and let rise in a warm place until doubled, about 1 hour.

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Directions Continued...

Turn dough out onto a lightly floured surface and cut into 24 even pieces (about 2 ounces each). Wipe away the excess flour from the surface, then place your hand lightly over one piece of dough. Move your hand in circles, catching the edge of the dough with the sides of your hand to create a tight dough ball. The dough needs to stick to the counter slightly to create tension, so if it is still too floury, dip your fingers in a bowl of water and rub them on the counter before rolling.

Place rolls onto a parchment paper-lined baking sheet, spacing evenly apart. Cover with a clean kitchen towel, then let rise for 1 hour.

Preheat oven to 350°F.

Bake the rolls for 20-25 minutes, until lightly browned on top. While rolls are still hot, brush with butter and sprinkle with salt. Serve warm or at room temperature.