

Sourdough Pumpkin Cinnamon Rolls (Ambers Kitchen)

Dough Ingredients:

½ c. warm water (baby bottle temperature)
1 c. active bubbly sourdough starter
1/3 c. pure maple syrup
½ T. salt
1 egg, beaten
2½ T. coconut oil, melted
15 oz. can pureed pumpkin
1 T. cinnamon
4½ c. all-purpose flour or bread flour (give or take ½ cup)
Optional: ¾ c. chopped pecans

Filling Ingredients:

5 T. butter, room temperature
2/3 c. brown sugar
1 T. cinnamon
1 T. pumpkin pie spice
Optional: ¾ c. chopped pecans

Frosting Ingredients:

¾ c. butter
4 oz. cream cheese, softened
1 t. vanilla extract
½ t. almond extract
Pinch of sea salt
1½-2 c. powdered sugar
1 T. milk, if needed

Instructions:

1. Combine water, activated sourdough starter, pureed pumpkin, maple syrup, salt, cinnamon, coconut oil, and the egg. Mix gently.
2. Add flour, cup by cup mixing in between each addition. You have enough flour when 1- the dough starts to pull away from the sides of the bowl, 2- the dough becomes tacky but not overly sticky in texture. Use the touch test (see below) to determine if the dough has the right amount of flour.

If it doesn't have enough, add a little flour and knead. If it has too much flour, add a teaspoon of oil and knead. Do not add too much flour!

***Touch test:** after kneading the dough, touch it with 3 fingers. If a lot of dough sticks to your fingers, it needs more flour. If hardly any sticks to your fingers it's just right. If it is dry and crumbly with pockets of visible flour, it has too much flour. Kneading the dough for a few extra minutes can help hydrate any excess flour or the dough that has accidentally become extremely dry, adding even a tablespoon of oil, then kneading will help.

3. Knead the dough for about 10 minutes. Cover with a clean kitchen towel or with a bowl lid or with plastic wrap. Let rise until it has doubled in size (about 4-6 hours, depending on the ambient temp in your home and the strength of your starter).
4. Meanwhile, make your browned butter** by combining all of the butter (both the amount for the filling and the frosting)
5. Punch down dough and dump onto a clean, floured surface. Roll out into a rectangle, about ½-inch thick. (make sure there is a little flour under the dough so it doesn't stick too much!) Spread 5 tablespoons of the butter evenly onto the dough. Evenly sprinkle the brown sugar, then cinnamon, then pumpkin pie filling, then the chopped pecans.
6. Roll into a tight, long snake. Using a sharp knife, cut the snake into 16 equal portions (discarding the very ends). Set on a baking sheet lined with parchment paper and cover with plastic wrap, a lid, or a clean dish towel.
7. Prepare the browned butter for the frosting and set aside to let cool. (instructions above)
8. Allow the rolls to rise again until doubled in size.
9. When doubled, preheat oven to 350° F
10. Bake for about 18 minutes, give or take a couple minutes.
11. While it's in the oven, prepare your frosting by combining the wet ingredients and whipping with a hand-held mixer. Then combine the powdered sugar and whip again for a couple of minutes until it's light and fluffy. Add a little milk if needed to thin the frosting slightly.
12. Remove rolls from oven. Spread the frosting over the top of the rolls.
13. If you will be serving the rolls immediately, sprinkle the chopped pecans over the top of the rolls.

**Browning butter is a process which takes the flavor of the butter up, about 20 notches! It is so aromatic and delicious! I'm getting kind of obsessed

with browned butter and how amazingly it improves the flavor of certain baked goods!

- In the process of browning the butter, all of the water will be evaporated from the butter. So if you start with $\frac{3}{4}$ cup, you may only end up with about $\frac{1}{2}$.
- To brown the butter, take a small saucepan and add the butter.
- Cook the butter over medium high heat until butter melts, then bubbles, then foams, then forms brown flecks under the foam/bubbles.
- Once that liquid starts to turn brown, remove from heat before you BURN the butter. (careful, it can happen fast!)

You can refrigerate at one of two points. 1- right after the dough has been made but before the first bulk rise, or 2- right after the dough rolls have been formed. Not both.

If refrigerating right after the dough has been made, it can be refrigerated for any length of time between 1 hour and 48 hours. If the dough spends at least 6 hours in the fridge, you can skip the first bulk rise, and go straight to forming the cold dough into rolls when pulled out of the fridge.

If refrigerating the dough after the rolls have been formed on the baking sheet, then cover them with plastic wrap or with a lid, and refrigerate for 4-48 hours. You can pull them out of the fridge, let them come to room temp, then rise until doubled in size, then bake them