

## Pumpkin Cloverleaf Rolls

### Ingredients:

3-3/4 cups flour, plus more for sprinkling  
1 pkg or 2-1/4 tsp instant or bread machine yeast  
1 tsp salt  
1 teaspoon cinnamon, plus more for kneading  
1/4 cup milk  
1/4 cup honey  
1/2 cup water  
1/2 cup canned or frozen and thawed pureed pumpkin or squash (or more to taste)  
1 lg egg  
2 tablespoons butter

### Directions:

1. In a large bowl, mix together the flour, yeast, sage and salt, and set it aside.
2. Pour the milk, water & honey into a microwave-safe bowl or 4-cup glass measuring cup and microwave on high for 60 seconds. Whisk in the pumpkin, then egg. (The liquid mixture should be 120°; or temperature specified on yeast package, to activate yeast.) Reheat if needed.
3. With a fork, blend the pumpkin mixture into the flour mixture until you have a soft dough. Cover with plastic wrap and refrigerate for at least 1 hour.
4. Two hours before baking, turn the dough out onto a pastry board dusted with flour and/or cinnamon, sprinkle dough ball with cinnamon and knead into dough. Melt the butter and set it aside in a small bowl. Divide the dough in half, then divide each half into 6 portions. Divide each portion into 3 pieces. Place 3 balls in a muffin cup. Continue until 12 muffin cups are filled.
5. Drizzle or brush each roll with melted butter. Let the rolls rise in a warm spot (at least 70°) until they're double in size, about 1 to 1½ hours. The 3 balls of dough will rise together to form a cloverleaf shape.
6. Heat the oven to 350°. Bake the rolls until golden, about 15 to 17 minutes. Makes 1 dozen.

Adapted from:

[www.nofearentertaining.com](http://www.nofearentertaining.com)