



Get Cooking: **BREADMAKING**

PUMPKIN KNOT ROLLS

Total Time: ~2-1/2-3 hours

Makes: 2 dozen

INGREDIENTS

- 1 tablespoon + 1/3 teaspoon Instant Yeast
- 6 cups bread flour OR 3 cups bread flour & 3 cups whole wheat flour (or other grain)
- 1-1/2 teaspoon salt
- 1 cup warm 2% milk (110F to 115F)
- 1/3 cup butter, softened
- 1/2 cup sugar
- 1 cup canned pumpkin
- 3 large eggs, room temperature, divided use
- 1 tablespoon cold water
- Sesame or poppy seeds, optional

DIRECTIONS

1. In a large bowl, add flour, salt, and instant yeast and whisk together until blended.
2. In another bowl add warmed milk, butter, sugar, pumpkin, and 2 eggs and mix together until smooth.
3. Add the milk mixture to the flour mixture bowl and mix until all is roughly incorporated. Knead in the bowl by hand until dough starts to hold more of a shape. If dough is dry, add a tablespoon of warm water at a time. Be mindful not to add too much flour to the surface or dough as this will dry out the dough.
4. Knead by hand for about 10 minutes or with mixer with dough hook for 7-10 minutes until dough passes window-pane test. Once kneaded, shape dough into a ball and place in a lightly greased bowl. Cover and let rise in a warm place until doubled, about 1 hour if the room is around 75F.
5. Punch dough down. Turn onto a lightly floured surface; divide into 12 portions. Roll each portion into a 10-inch rope; tie into a knot and tuck ends under. Place 2 inches apart on greased or parchment paper covered baking sheet. Cover and let rise until doubled, about 30 minutes.
6. In a small bowl, beat cold water and remaining egg. Brush over rolls. Sprinkle with sesame or poppy seeds if desired. Bake at 350F for 15-17 minutes or until golden brown. Remove from pans to wire racks.