

Pumpkin Spice Caramel Cinnamon Rolls

These pumpkin spice caramel cinnamon rolls are an absolutely delicious treat for breakfast. The Pumpkin Spice Caramels add an unforgettable flavor and these caramel cinnamon rolls get even more tasty. Sweeten up your day and enjoy these cinnamon rolls fresh from the oven for best results!



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Cinnamon rolls never tasted so good!

Ingredients

Dough

- 3 Tbsp. sugar, divided
- 1 pkg (8 g) active dry yeast
- ½ cup 3.25% homogenized milk
- ⅓ cup unsalted butter
- ⅓ cup sour cream, at room temperature
- 2 egg yolks, beaten
- 1 tsp. vanilla extract
- 1 cup pure pumpkin purée
- 5 cups all-purpose flour
- ½ tsp. salt

Icing

- 1½ cups icing sugar, sifted
- ¼ cup sour cream
- 1 tsp. vanilla extract

Assembly

- 24 pieces (8.57 oz.)
Werther's Original Pumpkin
Spice Caramels, chopped
- ⅓ cup butter, softened
- ½ cup packed brown sugar
- 1 tsp. pumpkin pie spice blend

Makes: 18 pieces

Prep Time: 20 minutes

Cook Time: 20 minutes

Instructions

- 1. Dough:** Combine ¼ cup warm water, 1 tsp sugar, and yeast. Let stand for 5 to 10 minutes or until foamy.
2. Meanwhile, in saucepan set over medium heat, warm milk and butter until butter just melts and milk is warm to touch (temperature should be no higher than 110 °F; if too hot, let stand for a few minutes to cool slightly).
3. Using electric mixer with dough hook, beat together yeast mixture, warm milk mixture, sour cream, remaining sugar, egg yolks and vanilla until combined. Beat in pumpkin purée. Add flour and salt; beat on low speed until dough gathers into a ball, and smooth, soft dough starts to form.
4. Transfer dough to lightly floured work surface; knead a few times. Transfer to greased bowl; cover and let stand for 45 to 60 minutes or until doubled in size.
- 5. Assembly:** Grease 13- x 9-inch baking pan; set aside. Return dough to lightly floured work surface. Roll out dough into 15- x 11-inch (38 x 28 cm) rectangle, about ¼-inch (5 mm) thick. Spread butter over dough, leaving ½-inch (1 cm) border. Sprinkle brown sugar and pumpkin spice over top. Sprinkle with chopped Pumpkin Spice Caramels.
6. Starting from one long end, roll up tightly into log. Pinch ends to seal seams. Cut into 12 slices. Space buns evenly in prepared pan. Cover with plastic wrap; let stand for 15 minutes.
7. Preheat oven to 375 °F. Remove plastic wrap. Bake rolls for 20 to 30 minutes or until golden brown and bubbling. Let cool for 5 minutes; invert onto serving plate.
- 8. Icing:** Whisk together icing sugar, sour cream and vanilla until blended. Drizzle over cinnamon buns. Serve warm.

Tip: Add chopped pecans or raisins to our pumpkin cinnamon rolls if desired.