
Waukesha County
UW Extension

Farmers Market Fresh

Pumpkin Cloverleaf Rolls

Ingredients:

Makes 1 dozen

6 tbsp, melted and divided
2 tsp active dry yeast
1/3 cup warm milk
1 tbsp honey or sugar
2 3/4 cups all-purpose flour
1 1/2 tsp salt
1/3 cup mashed pumpkin
2 eggs
1 tbsp water



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Directions:



1. Stir together yeast, warm milk, and honey in a large bowl. Let stand until foamy, about 5 minutes.
2. Mix flour, pumpkin, 1 egg, and 5 tablespoons butter into yeast mixture with a wooden spoon or mixer until a soft dough forms. Turn dough onto a floured surface and knead. Add enough additional flour to keep dough from sticking.
3. Put dough in a large oiled bowl. Turn dough to coat. Cover dough with plastic wrap. Allow to rise in a draft-free place at warm temperature until doubled, 1½ to 2 hours.
4. Punch dough down and divide in half. Divide each half into six equal pieces. Divide each piece into thirds to make cloverleaf.
5. Grease muffin tins with 1 tablespoon butter. Place one cloverleaf into each muffin cup. Allow dough to rise to about 1 inch about rim of muffin cups, 1 to 1½ hours.
6. Preheat oven to 375° F.
7. Whisk remaining egg and 1 tablespoon water together. Brush tops of rolls. Bake until golden brown, about 20 minutes. Remove from pans and place on a wire rack to cool.

This recipe was modified from University of Nebraska–Lincoln Extension.

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