

Pumpkin Rolls

Ingredients

- 8 frozen bread dough rolls
- 2 tbsp (30 mL) butter, melted
- 4 pecan halves

Directions

1. Spray **Large Bar Pan** with canola oil and arrange frozen rolls on pan at least 2" apart. Let stand 1-2 hours or until rolls have thawed but not yet begun to rise. Press finger down into the middle of each roll and cut several snips from the outside of the roll in towards finger with **Professional Shears**. Spray rolls with a light coating of oil and loosely cover with plastic wrap.
2. Allow rolls to rise for 2 – 3 hours until they have doubled in size (time will vary depending on kitchen temperature).
3. Preheat oven to 350°F. Brush rolls with butter and bake 15 – 20 minutes until golden brown and baked through. Break pecan halves in half again length wise and insert into the dimple in the middle of each roll.



Yield:

- 8 servings