

Pumpkin Honey Buns

The best part of fall and the best part of breakfast combined! These pumpkin honey buns are warmly spiced and so delicious warm with a cup of chai tea. Soft, gooey, and all things good.

Glaze

1/3 cup brown sugar

1/4 cup honey

2 Tbsp Honey Ginger White Balsamic

1/4 cup Mild EVOO (Arbequina) or Blood Orange Infused Olive Oil

Buns

5 1/2 cups All Purpose Flour

1 Tbsp quick-rise yeast

1 tsp baking powder

1/4 cup honey

1 cup water

1/2 cup milk

1 cup pumpkin purée

1/2 cup mild EVOO Or Blood Orange Infused Olive Oil

2 eggs

Filling

1/4 cup Blood Orange Infused Olive Oil

1 Tbsp ground cinnamon

1 tsp ground nutmeg

1 tsp ground ginger

1 cup brown sugar

1/2 cup honey

Preheat oven to 350°F.

In a 9x13 pan, place the glaze ingredients, or divide equally between two 8" round pans. Place in the oven and bake for 10 minutes, until the butter has melted and the sugar has dissolved. Remove from the oven. Using a wooden spoon, spread the ingredients evenly over the bottom of the pan.

In a small pot, warm the milk and water to 110°F or hot to the touch.

In a large mixing bowl, stir together half the flour, yeast, baking powder, and sugar. Pour in the milk and water mixture, and add in the pumpkin, oil, and eggs. Mix well until fully combined and turn onto a well-floured surface. Knead the dough for 10 minutes until

smooth and elastic, adding the remaining flour as needed until fully combined and no longer sticky.

Drizzle some oil into a large bowl, add the dough, and turn once to coat with oil. Cover and set in a warm place or sunny window for 20 minutes to rise. Turn the dough onto a well-floured countertop. Using a floured rolling pin, roll out the dough to a large rectangle. Drizzle evenly with olive oil, then spread to coat well. Sprinkle with cinnamon, nutmeg, and ginger, and drizzle with honey.

Starting with the end closest to you, start to roll the rectangle into a long log. When completely rolled, carefully pinch the seam into the log and roll seam side down. Using a serrated knife, cut the roll into 1-inch-thick slices. Place each slice, cut side up, on the glaze in prepared pans. Cover and let rise for 25 minutes.

Bake cinnamon buns for 20 to 25 minutes in the preheated oven until golden brown. Remove from oven and immediately run a knife around the outside. Turn the cinnamon buns onto a plate or baking sheet and scrape any extra glaze onto the buns. Enjoy warm with butter and a hot cup of coffee!