

PUMPKIN KNOT ROLLS

(recipe from Taste of Home magazine)

2 pkgs. Active dry yeast
1 cup warm milk
1/3 cup butter, softened
1/2 cup sugar
1 cup cooked or canned pumpkin
3 eggs
1 1/2 tsp. salt
5 1/2 - 6 cups all-purpose flour
1 Tbs. cold water
Sesame seeds (optional)

In a mixing bowl, dissolve the yeast in warm milk. Add the butter, sugar, pumpkin, 2 eggs, salt and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form soft dough.

Turn dough onto a lightly floured surface; kneed until smooth and elastic, about 6-8 minutes.

Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each portion into 12 balls. Roll each ball into a 10 inch rope; tie into a know and tuck ends under. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.

In a small bowl, beat water and remaining egg. Brush over rolls. Sprinkle with sesame seeds if desired.

Bake at 350 for 15-17 minutes or until golden brown. Remove from pans to wire racks.

Yield: 2 dozen

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