

## PUMPKIN CINNAMON ROLL BISCUITS

2 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
1/2 teaspoon sugar  
5 tablespoons shortening  
1/2 cup canned pumpkin  
1/2 cup + 1 tablespoon buttermilk (1 %)  
1 stick butter, melted  
1/2 cup packed light brown sugar  
cinnamon (brown sugar complete works well)  
1/4 - 1/2 teaspoon pumpkin pie spice, optional

Preheat the oven to 425 degrees F.

Sift together twice the flour, baking powder, salt, baking soda, and sugar.

Add shortening and work in 1 tablespoon at a time (*I use my fingers*).

Add pumpkin and buttermilk and stir til all of the flour is worked in.

Drop batter on a lightly floured surface. (*Dough will be a little sticky.*)

Toss/roll the dough in the flour a few times so that you can roll it out.

You may need to rub some flour on the rolling pin or dust a little over the dough as you roll it out.

Brush enough of the melted stick of butter (*about 50 seconds in the microwave*) to completely cover the dough.

Sprinkle the brown sugar over the melted butter.

Then sprinkle cinnamon over top (*enough to lightly cover the sugar*).

Then sprinkle the pumpkin pie spice over top. (*I measured the spice into a sifter and lightly sifted it over the sugar - not as heavy as the cinnamon though.*)

Then start rolling up from one of the narrow ends. Don't rush this.

If you see the dough is sticking to the surface, brush a little flour up to the edge and work it in with your fingers til it loosens.

When you have rolled it almost all of the way across, stop and bring the other end up over the top. Close up the ends and then cut the rolls about an inch wide with a sharp knife. Then you can pick it up with the knife to place it on the baking sheet.

Using the rest of the melted butter, brush the tops of the cinnamon rolls to cover well. Bake for about 20 minutes.

While the rolls/biscuits are baking, sift about 2 cups powdered sugar and then add 2 tablespoons milk. Stir til smooth and set aside until you bring the rolls/biscuits out of the oven. Immediately spoon the thick glaze over each roll/biscuit.

Great when still warm, but also fabulous cold.