**Carol’s Pumpkin Spice Rolls**

Hello fall…even though it’s still a hundred billion degrees outside! Lol!  Ellis and Tyler challenged me to find a pumpkin spice recipe that I could bring to the table this week because they are trying all things pumpkin spice. I even found pumpkin spice bologna online, which I’m seriously hoping was a joke!

My husband is not a pumpkin fan, so this was a fun challenge using ingredients I don’t usually get to play with. I felt like I was on an episode of Chopped, and I am super proud of the outcome. We even make our own icing, because the canned cinnamon rolls just never come with enough…;)

This Quick Family Recipe is super easy to make…your kids can actually make the whole thing and your family and friends will really be impressed with this taste of fall.

Let’s get cooking together…

**Ingredients:**

**Pumpkin Rolls –**

* Crescent Rolls in a Can
* Pumpkin Pie Filling in a Can

**Pumpkin Spice Icing/Glaze –**

* 1 Cup Confectioners Sugar
* 1/2 Tsp Pumpkin Pie Spice
* 2 Tbsp Melted Butter
* 3-4 Tbsp of Milk

**Optional:** Chopped Candied or Chopped Regular Pecans for the Top

**How to Make:**

* Preheat the oven to 375 Degrees Fahrenheit.
* Roll out a can of crescent rolls on a cutting board. Pinch all the perforated holes shut, making one piece of dough.
* Spread on a ton of the pumpkin pie filling. This already has the spices mixed in, so you don’t have to add anything else! The more pumpkin you use, the stronger the pumpkin flavor. My original batch didn’t have a pumpkin flavor, so I spread out a ton on the second batch, just to grab the flavor.
* Roll up your pumpkin spice roll being careful not to squish it too much…highly technical terms here lol.
* This is where I scored mine, so I could get 8-9 identical sized slices. This helps them to cook more evenly.
* Place rolls into a buttered Pyrex glass dish. This is where I spooned a spoonful of more pumpkin pie filling on the top of each roll, to add more pumpkin flavor. They look messy and not so pretty, but they will be perfect when they bake up!
* Bake on 375 for 30 minutes.
* While baking, we can make the icing. In a bowl, combine the 1 cup of confectioners’ sugar, 1/2 tsp of pumpkin spice and melted butter. Add about 3 Tbsp of Milk and combine with a fork. This should mix together into a nice icing. If it’s really dry and still clumpy, add a splash more of milk! This makes perfect icing every single time. Substitute vanilla in for the pumpkin pie spice if you want to make regular cinnamon bun icing.
* When the pumpkin spice rolls come out of the oven, evenly pour the glaze over top. Let it set up for a couple of minutes and then eat warm!
* Add chopped candied pecans to the top for extra crunch and taste!
* Enjoy!

Ellis couldn’t wait to jump into these, so unfortunately there’s on missing from the picture!  We’d love to see your pics of your family enjoying making (and eating) pumpkin spice rolls…Share them on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted on [Carolbake.com](http://carolbake.com/)