

Pumpkin Pie Dinner Rolls

- $\frac{2}{3}$ cup canned pumpkin puree
- 3 Tbsp light-brown sugar, divided
- $\frac{1}{2}$ tsp pumpkin pie spice
- 1 dozen brown-and-serve dinner rolls
- 2 Tbsp unsalted butter, melted

1. Preheat oven to 425°F and line a large baking sheet with aluminum foil. In a bowl, combine pumpkin, 1 Tbsp brown sugar and pumpkin pie spice.

2. Using a serrated knife, cut each roll and spread pumpkin mixture in the middle. Close rolls and arrange on baking sheet. Brush tops with butter and sprinkle with remaining brown sugar. Bake 8 to 10 minutes, until golden brown. **Makes 12**

