

Pumpkin Shaped Cinnamon Rolls

Course: **Pastries**

Servings	Prep time	Cooking time	Total time
6 servings	15 minutes	12 minutes	27 minutes

Ingredients

1 Can of Cinnamon Rolls Dough

Icing (Included with the Cinnamon Rolls)

Cinnamon or Pumpkin Pie Spice

Cinnamon Sticks (Optional)

Directions

1 Preheat Your Oven and Prep the Twine

Before you begin, preheat your oven according to the instructions on your cinnamon roll can (usually around 350°F/175°C). Then, cut out **three pieces of twine** for each cinnamon roll. Make sure the twine is safe for baking—cotton or natural fibers work best.

The twine is essential for shaping the rolls into pumpkins, as it creates indents in the dough while it bakes, resembling the ridges of a pumpkin.

2 Prepare and Shape the Cinnamon Rolls

Take out the cinnamon rolls and place each one onto the middle of the crisscrossed pieces of twine. Once each roll is centered, tie the twine around it. Make sure the twine is snug, but not too tight, as you want to create visible indentations without cutting through the dough. These tied sections will form the distinct pumpkin shape once baked.

Be sure to leave the tops of the rolls visible and untied, as this is where the "stem" will be inserted after baking.

3 Arrange in Baking Dish

Arrange your tied cinnamon rolls into a baking dish, making sure they are placed close together but not touching. This will ensure that the rolls rise well and bake evenly.

4 Bake the Cinnamon Rolls

Place the baking dish in the oven and bake according to the package instructions—this is usually around **13-15 minutes at 350°F (175°C)**. Keep an eye on them as baking times can vary slightly depending on your oven. You want the cinnamon rolls to turn golden brown around the edges and feel firm in the center when touched.

5 Prepare the Icing

While your pumpkin cinnamon rolls are baking, it's time to prepare the icing. You can simply use the icing provided in the cinnamon roll package, but if you'd like, you can enhance it by adding a little extra **pumpkin pie spice** or **cinnamon** to give it more autumn flavor.

You'll want the icing to be ready to spread as soon as the rolls come out of the oven, so that it melts slightly into the warm rolls, creating a gooey and delicious layer of sweetness.

6 Finish and Decorate

Once your rolls are baked to perfection, remove them from the oven and let them cool for just a couple of minutes before cutting and removing the twine. This step is crucial—if you try to remove the twine while the rolls are too hot, they may fall apart. Afterward, spread the icing generously over the top of each roll. As a final touch, sprinkle the tops of the rolls with **pumpkin pie spice** or **cinnamon**. For an extra pumpkin-inspired detail, press a **cinnamon stick** into the center of each roll to mimic a pumpkin stem.