

Pumpkin Ale Cinnamon Roll

Yield: 4 min
Total Time: 125 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-ale-recipe>

Ingredients:

- 1/2 ounce active dry yeast
- 1/4 cup ale pumpkin
- 1 tablespoon granulated sugar
- 3 cups all purpose flour
- 3/4 cup canned pumpkin puree
- 1/4 cup whole milk
- 1/4 cup unsalted butter melted
- 1 1/4 teaspoons kosher salt
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon canela
- 1/8 teaspoon ground allspice
- 3 tablespoons granulated sugar
- 4 tablespoons brown sugar
- 1/3 cup canned pumpkin puree
- 3 tablespoons all purpose flour
- 2 teaspoons ground cinnamon
- 1/2 cup unsalted butter chilled and cut into small cubes
- 1 cup cream cheese at room temperature
- 3 cups confectioner's sugar sifted
- 1/4 cup schnapps butterscotch

Nutrition:

1. Calories: 1410 calories
2. Carbohydrate: 205 grams
3. Cholesterol: 155 milligrams
4. Fat: 56 grams
5. Fiber: 7 grams
6. Protein: 16 grams
7. SaturatedFat: 33 grams

8. Sodium: 1120 milligrams
 9. Sugar: 120 grams
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