Pumpkin Cinnamon Rolls

- 1 can crescent rolls
- ½ cup pumpkin puree
- 4 tbsp light brown sugar
- 1 tsp pumpkin pie spice

ICING:

- 3 ounces cream cheese softened
- 1½ cups powdered sugar
- 2 tbsp unsalted butter melted
- 1 tsp vanilla extract
- 1 – 3 tbsp milk 3 tbsp will make it runnier, 1 tbsp will make it more like frosting

- Preheat oven to 350 F.
- Grease a 9” pie pan with cooking spray.
- Unroll crescent roll dough.
- Firmly press perforations to seal, making it one big sheet.
- Spread pumpkin evenly over the dough.
- Evenly sprinkle brown sugar and pumpkin pie spice over the pumpkin puree.
- Starting on the short side of the rectangle, roll the dough up into a log.
- Cut the roll into about 8-9 pieces and place into a baking dish.
- Bake for 20 to 22 minutes, until turning lightly golden at the edges.
- Let it cool in pan for 10 minutes.