

Rolls - Pumpkin Knot

2 pkgs. (1/4 oz. each) active dry yeast

1 cup warm milk (110 to 115 degrees)

1/3 cup butter or margarine softened

1/2 cup sugar

1 cup cooked or canned pumpkin

3 eggs

1-1/2 teaspoons salt

5-1/2 to 6 cups all-purpose flour

1 tablespoon cold water

Sesame or poppy seeds, optional

In a mixing bowl, dissolve yeast in warm milk. Add the butter, sugar, pumpkin, 2 eggs, salt and 3 cups flour. Beat until smooth. Stir in enough

remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each portion into 12 balls. Roll each ball into a 10-in. rope; tie into a knot and tuck ends under. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.

In a small bowl, beat water and remaining egg. Brush over rolls. Sprinkle with sesame or poppy seeds if desired. Bake at 350 degrees for 15-17 minutes or until golden brown. Remove from pans to wire racks.

Yield: 1 dozen.