**Lucy's Signature**

**Lucy's Pumpkin Cinnamon Rolls**

**Ingredients:**
- 1 package frozen puff pastry, 17.3 oz
- ¼ cup pure pumpkin puree
- 6 tablespoons butter, softened
- ¾ cup brown sugar, divided
- 2 teaspoon pumpkin pie spice

**Icing:**
- 3½ cup powdered sugar
- ½ teaspoon vanilla
- ½ tablespoon milk

**Preparation:**
- Allow puff pastry to thaw according to package instructions. Unfold both sheets and discard parchment paper. Lay sheets side by side.
- Brush butter on each sheet of pastry, covering completely. Sprinkle 1½ cups pumpkin pie spice over top of each pumpkin layer. Sprinkle 1 tsp pumpkin pie spice on each sheet.
- Roll each sheet up and slice into 12 slices. Place all 12 pieces cut side up in a sprayed 9x13 baking dish. Brush with butter and sprinkle with remaining ¾ cup brown sugar.
- Bake at 400 degrees for 30 minutes. Allow to cool for 15 minutes before icing.
- Icing: Whisk together powdered sugar, milk and vanilla. If too thick, add more milk. If too thin, add more powdered sugar. Drizzle over cooled pumpkin cinnamon rolls.

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**FIND LUCY'S RECIPES ONLINE AT GREERS.COM/RECIPES. WATCH LUCY PREPARING HER RECIPES ON STUDIO 10 EVERY WEDNESDAY AT 9 AM.**

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