

## Introduction

As the crisp air of fall settles in, there's nothing quite like the aroma of warm cinnamon rolls infused with the rich flavor of pumpkin. This 4-Ingredient Pumpkin Cinnamon Roll Skillet is a delightful way to celebrate the season. Combining the fun of cinnamon rolls with the earthy sweetness of pumpkin pie mix, this dessert is sure to impress family and friends alike. Best of all, it's incredibly easy to whip up, taking only about 20-25 minutes from start to finish. Perfect for a cozy breakfast or a sweet treat after dinner, this recipe is a must-try!

## Detailed Ingredients

### Pumpkin pie mix

Using canned pumpkin pie mix saves time and ensures a consistent flavor. This ingredient brings the luscious taste of pumpkin along with spices like cinnamon and nutmeg, giving your cinnamon rolls that traditional autumn flavor.

### Cinnamon rolls (with frosting)

Store-bought cinnamon rolls are not only convenient but also guarantee fluffy, gooey deliciousness. The package usually includes frosting, which is essential for that sweet finish.

### Vanilla extract

A tablespoon of vanilla extract enhances the flavors in the dish, providing warmth and depth that complements the pumpkin.

### Pumpkin pie spice

This magical blend of spices—typically including cinnamon, nutmeg, ginger, and allspice—elevates the flavor profile of your pumpkin mixture, making every bite a celebration of fall.

## Prep Time

The preparation of this delectable dessert takes only about 10 minutes. In this short span, you will gather your ingredients, chop your cinnamon rolls, and mix together the pumpkin pie filling.

## Cook Time, Total Time, Yield

Cooking the Pumpkin Cinnamon Roll Skillet will take approximately 10-15 minutes, resulting in a total time of around 20-25 minutes from prep to plate. This recipe serves about 6-8 people, making it perfect for gatherings or family brunch.

### Detailed Directions and Instructions

#### Preheat Oven

Start by preheating your oven to 350°F (175°C). A properly preheated oven ensures even baking, which is crucial for achieving that golden finish on your cinnamon rolls.

#### Quarter the Cinnamon Rolls

Open the package of cinnamon rolls and carefully cut each roll into four equal parts. This allows for more surface area to be coated with the pumpkin mixture, infusing each bite with delightful flavor.

#### Mix Pumpkin Ingredients

In a small bowl, combine the pumpkin pie mix, vanilla extract, and pumpkin pie spice. Whisk these together until fully blended, creating a smooth, aromatic mixture.

#### Combine Ingredients

Take your quartered cinnamon rolls and place them into a small cast-iron skillet. Pour your prepared pumpkin mixture over the cinnamon roll pieces. Gently stir to ensure that each piece is well-coated, allowing the flavors to marry beautifully during baking.

#### Bake

Transfer the skillet to the preheated oven. Bake for 10-15 minutes, or until the cinnamon rolls are cooked through and the tops are beautifully golden brown. Keep an eye on them to prevent overbaking.

#### Drizzle Frosting

Once you remove the skillet from the oven, take the frosting that came with the cinnamon rolls and drizzle it generously over the warm concoction. The heat will help melt the frosting

slightly, creating a gooey, sweet topping.

### **Cool and Serve**

Let the skillet cool for a few moments before serving. This dish is delicious on its own, but you can elevate it by serving warm with a scoop of vanilla ice cream or a dollop of whipped cream for a truly indulgent experience.

### **Notes**

- You can enhance the flavor by adding chopped pecans or walnuts for added texture and nuttiness.
- For a more intense pumpkin flavor, consider using pumpkin puree instead of the pie mix and adding sugar and spices to taste.
- If you prefer homemade cinnamon rolls, feel free to replace the store-bought variety with your favorite recipe; just ensure they cut into bite-sized pieces similarly.

### **Cook techniques**

- Sautéing: If desired, you can sauté the quartered cinnamon rolls in a little butter before adding the pumpkin mixture for an extra layer of flavor.
- Baking: The even heat of a cast-iron skillet promotes uniform cooking, resulting in evenly baked cinnamon rolls.
- Drizzling: For a cleaner presentation, melt the frosting slightly before drizzling for easier application.

### **FAQ**

#### **Can I use fresh pumpkin instead of canned pumpkin pie mix?**

Yes, you can use fresh pumpkin puree, but you will need to add sugar and spices to match the flavor profile of the mix.

#### **What do I do if I don't have a cast-iron skillet?**

You can use any oven-safe baking dish; the key is to ensure it is deep enough to hold the rolled pieces and the pumpkin mixture.

**Can I make this ahead of time?**

While it's best enjoyed fresh, you can prepare the pumpkin mixture and cut the cinnamon rolls in advance. Just assemble and bake when you're ready to serve.

**Is it possible to freeze leftovers?**

Yes, you can freeze leftovers in an airtight container. When you're ready to eat, thaw them in the fridge, then reheat gently in the oven.

**Conclusion**

The 4-Ingredient Pumpkin Cinnamon Roll Skillet is a delightful treat that encapsulates all the flavors of fall with minimal effort. Its captivating aroma and decadent taste make it a perfect dessert for any occasion, whether it's a cozy family gathering or a casual brunch with friends. With just four simple ingredients, you can create a heartwarming dish that has all the charm of homemade baking without the fuss.

**More recipes suggestions and combination****Pumpkin Spice Latte**

Pair this delicious skillet with a warm pumpkin spice latte for the ultimate autumn experience.

**Apple Cinnamon Roll Bake**

For another variation, try adding sautéed apples to the cinnamon roll and pumpkin mixture for a delightful twist.

**Chai-Spiced Pumpkin Cake**

Serve a slice of chai-spiced pumpkin cake on the side for a double dose of fall flavors.

**Pecan Pie Cinnamon Rolls**

Combine the flavors of pecan pie with your cinnamon rolls for a scrumptious dessert that nods to classic holiday treats.

### **Pumpkin Cheesecake Bars**

Finish your meal with rich pumpkin cheesecake bars that feature a buttery graham cracker crust for contrast.

Maintaining a balance between simplicity and celebration, this recipe is not only accessible but also adaptable to various tastes. Enjoy this pumpkin cinnamon roll skillet for a joyful addition to your fall festivities!