

Pumpkin Shaped Rolls

*recipe from [Rhodes](#)

Ingredients:

12 Rhodes™ Dinner Rolls or 12 Rhodes Texas™ Rolls, thawed but still cold
2 tablespoons butter, melted
12 pecan pieces, for stems

Directions:

1. Shape each dinner or Texas roll into a slightly flat ball.
2. Using scissors, make 6 to 8 cuts, equally spaced, around the outside of each ball about 1/2- inch deep.
3. Using the handle of a wooden spoon, poke a deep hole into the top of each pumpkin shaped roll.
4. Place on a sprayed baking sheet and cover with sprayed plastic wrap. Allow to rise until almost double.
5. Remove wrap and re-poke stem hole.
6. Bake at 350°F 15-20 minutes or until golden brown. Remove from oven and brush with butter. Insert pecan pieces into pumpkin rolls for stems.