

Pumpkin Butter Pecan Gingersnap Rolls



Ingredients:

- 1 Dough Sheet (baking will vary by brand)
- 1/3 cup Jackie's Pumpkin Butter Jam
- 1/4 cup Chopped Pecans
- 1/2 cup Crushed Gingersnap Cookies
(put the cookies in a ziploc style plastic bag and use a heavy object, like a rolling pin to crush them into crumbs).

Instructions:

Preheat oven to 375 degrees (F), line a baking sheet with parchment paper, then unroll your dough sheet and cut in half non-lengthwise.

Divide pumpkin butter evenly between the two halves with a 1/2-inch margin around the edges. Then sprinkle the chopped pecans and gingersnap crumbs evenly across both halves as well.

Roll each piece of dough from the short side into a log. Pinch the seam closed, then cut each log into 4 equal slices.

Separate pieces and bake until golden brown (about 15 minutes).

Let cool for a few minutes then devour!

If you crossed a pumpkin pie with a gingersnap, you would only get a whisper of these scrumptious confections from *Spoon University*.

Jackie's Jams