



# Pumpkin Challah Centerpiece with Cinnamon Honey Butter

 Popular

READY IN



45 min.

SERVINGS



25

CALORIES



22 kcal

## Ingredients

- 2 sheets baking mix
- 1 land o'lakes cinnamon sugar butter for recipe room temperature (click )
- 2 egg yolk lightly beaten
- 1 soup noodles
- 1 pumpkin for recipe (click )
- 1 tbsp water

## Equipment

- bowl

baking sheet

## Directions

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You will need 1 batch Pumpkin Challah Dough (click for recipe), risen twice 1 batch Cinnamon Honey Butter (click for recipe), room temperature 2 baking sheets

Parchment paper 2 egg yolks, lightly beaten 1 tbsp water 1 decorative bowl, soup or pasta sized

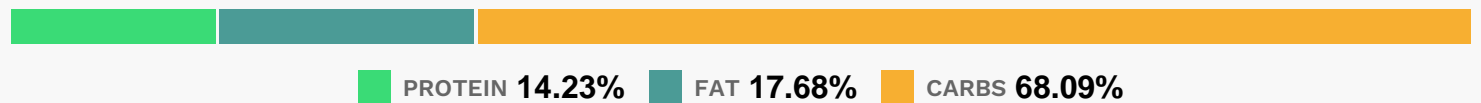
Nonstick cooking spray

Frosting bag and tip

Servings: 20–25 servings

Kosher Key: Dairy (Pareve if using margarine for Cinnamon Honey Butter)

## Nutrition Facts



## Properties

Glycemic Index: 4.56, Glycemic Load: 2.54, Inflammation Score: -10, Nutrition Score: 6.3247826319674%

## Flavonoids

Luteolin: 0.89mg, Luteolin: 0.89mg, Luteolin: 0.89mg, Luteolin: 0.89mg

## Nutrients (% of daily need)

Calories: 21.71kcal (1.09%), Fat: 0.48g (0.73%), Saturated Fat: 0.18g (1.11%), Carbohydrates: 4.13g (1.38%), Net Carbohydrates: 3.83g (1.39%), Sugar: 1.55g (1.72%), Cholesterol: 15.58mg (5.19%), Sodium: 2.42mg (0.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.86g (1.73%), Vitamin A: 4651.84IU (93.04%), Vitamin C: 4.9mg (5.93%), Potassium: 188.09mg (5.37%), Vitamin E: 0.61mg (4.1%), Vitamin B2: 0.07mg (4.01%), Manganese: 0.07mg (3.75%), Copper: 0.07mg (3.61%), Phosphorus: 31.23mg (3.12%), Folate: 11.02µg (2.76%), Iron: 0.49mg (2.69%), Vitamin B5: 0.21mg (2.09%), Vitamin B1: 0.03mg (2.05%), Selenium: 1.38µg (1.97%), Vitamin B6: 0.04mg (1.96%), Magnesium: 6.97mg (1.74%), Vitamin B3: 0.34mg (1.71%), Zinc: 0.22mg (1.45%), Calcium: 13.58mg (1.36%), Fiber: 0.29g (1.18%)