

Cinnamon Rolls

Ingredients

2/3 C coconut milk
2T butter substitute
1 T white vinegar
2 ¼ yeast
¼ C white sugar
½ C corn starch
1 ½-2 C GF flour blend (added gradually)
½ t baking soda
1 ½ t baking powder
½ t salt
1 egg
¼ C butter substitute
1 t vanilla

FILLING

½ C butter substitute, softened
¼ C brown sugar
¼ C white sugar
2 T cinnamon
½ t pumpkin pie spice

FROSTING

2 T butter substitute, melted
1 C powdered sugar
1 t vanilla
1 T coconut milk
dash of salt

Directions

Microwave 2 T butter, vinegar, and coconut milk until it reaches about 110 degrees Fahrenheit. Combine with sugar and yeast and allow yeast to bloom for a few minutes.

Add corn starch, 1 cup GF flour baking soda, salt, egg, ¼ C melted butter substitute, and vanilla. Mix well, then proceed to add your last cup of GF flour. Mix until well combined.

Grease a bowl with butter substitute and allow your dough to rise for 20 minutes. After it has risen slightly (it won't double in size, so don't worry if you don't see a ton of rising in that 20 minutes), roll out your dough to



BONUS RECIPE

Mix brown sugar, white sugar, and cinnamon together in a bowl. Combine well, and then spread evenly across your rolled-out dough. After you've spread the filling, roll up your dough as tightly as you can. From here, cut your dough into 1"-1 ½" spirals.

Preheat your oven to 350 degrees.

Grease a cake pan or pie pan with butter substitute or olive oil. Place your spirals together around your pan and fill in the space as best you can (not too tight though – these will grow in the oven!).

Place pan in the oven and allow to bake for 40-50 minutes.

Meanwhile, combine all of the frosting ingredients and mix well.

When your cinnamon rolls are done, allow to set for 10-15 minutes on a cooling rack before serving. Drizzle frosting over the tops of your rolls, and ENJOY!