

CINNABON-ISH CINNAMON ROLLS - GF



GF DF SF NF

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- Dough:**
- 4 Tbsp butter
 - 1/2 cup white sugar
 - 1 cup Rice milk (or Almond milk will work)
 - 2 Tbsp yeast
 - 2 large eggs
 - 1/2 cup canola oil
 - 1/2 cup potato starch
 - 1 1/4 cups tapioca starch
 - 1 1/2 cup sorghum flour (brown rice flour works too)
 - 1/2 tsp baking soda
 - 1 Tbsp xanthum gum
 - 1 Tbsp baking powder
 - 1 tsp salt
 - 1 tsp vanilla



Filling

- 1 cup packed brown sugar
- 2 1/2 Tbsp cinnamon
- 2/3 cup butter softened *

(I have used goat's butter or canola oil)

Dissolve the yeast in a large mixing bowl with warmed milk. Let bubble for a few minutes. Add sugar, butter, oil, and vanilla to milk/yeast mixture. Stir to combine. Add egg and combine thoroughly.

Sift together salt, potato starch, tapioca starch, sorghum flour, baking soda, baking powder, and xanthum gum. Slowly add flour mixture to mixing bowl. Stir until well combined.

Remove dough from mixing bowl and place in a greased container and put in a warm place to rise for 45-60 min. The dough will be extremely sticky, do not worry, this is normal. Preheat oven to 400 degrees F.

Take half of dough, and to 1/4" thick 13 x 13 square between 2 pieces of well floured parchment or wax paper. Remove top sheet of paper from rolled dough and spread softened butter on top of dough. Combine brown sugar and cinnamon and sprinkle over buttered dough surface. Leave a 2" strip of dough uncovered at one end of square. Using bottom sheet of parchment paper as an aid, roll the dough into a log, start at the opposite end of that which you left uncovered.

Carefully cut into 8 equal pieces using a serrated knife or dental floss. Place rolls in a greased baking dish, leaving about half an inch between rolls to allow for expansion. Put any remaining cinnamon/sugar mixture in the bottom of the dish.

Bake in oven for 18-22 min until tops are golden brown and delicious.

