

CINNAMON ROLLS RECIPE

INGREDIENTS

Dough

- 1 cup room temp oat milk (or any plant-based milk)
- ¼ cup melted vegan butter
- 1 teaspoon infused coconut oil (start small)
- 2 tablespoon organic sugar
- 1 ⅛ teaspoon yeast (½ packet)
- 2 ½ cup flour; + ¼ cup more added later
- ½ teaspoon salt

Filling

- 6 tablespoon soft vegan butter
- 6 tablespoon brown sugar
- 1 tablespoon cinnamon (OR pumpkin spice)

Icing

- ½ cup powdered sugar
- 2 tablespoons oat milk
- ¼ teaspoon vanilla



STEPS

1. Whisk ROOM TEMP plant milk, WARM butter, ROOM TEMP coconut oil infusion, and sugar. Should be warm, 100F
2. Sprinkle yeast evenly on top of liquid mixture, let set for 10 minutes
3. Add 2 ½ cups of flour and salt and stir with a wooden spoon
4. Cover bowl w/ plastic wrap or damp towel, set in a warm place for 1 hour (will double in size)
5. Add ¼ cup of flour, stir, and turn out onto a floured surface
6. Knead the dough by folding and pressing away from you for a minute or 2
7. Roll out the dough into a rectangle
8. Spread soft vegan butter to cover the entire dough surface
9. Evenly sprinkle brown sugar and cinnamon onto the dough
10. Roll up dough and cut into 10 even slices
11. Butter the pan and preheat the oven to 350F
12. Place cinnamon rolls about 2 inches apart from another in any sort of baking dish
13. Cover again and let rise for 30 minutes
14. Bake at 350F for 25-30 minutes, top with icing and enjoy!

Note: Full video of this recipe being prepared is available at GreenGoddessSupply.com