



FAITH BALDWIN

*lifestyle & design*

# Cinnamon Roll Recipe

*(Gluten-Free, Dairy-Free Cinnabon Copycat)*

Rolls: Prepare the night before

Servings: 8 Rolls

Ingredients: See baking instructions below

## DOUGH

- $\frac{2}{3}$  cup almond milk
- 1 tablespoon vegan butter
- 1 packet (7 g) yeast
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup (83 g) potato starch
- $\frac{1}{2}$  cup (80 g) brown rice flour
- $\frac{1}{4}$  cup (29 g) finely ground almond flour
- $\frac{1}{4}$  cup (34 g) tapioca starch
- $\frac{1}{2}$  teaspoon baking soda
- $1\frac{1}{2}$  teaspoon xanthan gum
- $2\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 large egg
- $\frac{1}{4}$  cup olive oil
- $\frac{1}{2}$  teaspoon gluten-free vanilla
- Plastic wrap for rolling out the dough

## FILLING

- $\frac{1}{3}$  cup vegan butter, softened
- $\frac{1}{2}$  cup brown sugar
- 2 tablespoons cinnamon

## FROSTING

- 3 tablespoons vegan butter, softened
- 2 tablespoons vegan cream cheese, softened
- $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{2}$  teaspoon gluten-free vanilla
- dash of salt

## DOUGH PREP

- Combine yeast and sugar in a large mixing bowl.
- Microwave milk and 1 tablespoon butter to approximately 110-115 degrees. Whisk into yeast mixture and set aside to proof.
- Meanwhile in small bowl whisk together potato starch, brown rice flour, tapioca starch, almond flour, baking soda, xanthan gum, baking powder, and ½ teaspoon salt.
- Once yeast is proofed add in egg, oil, and ½ teaspoon vanilla. Mix for a moment and then slowly add in the flour mixture. Turn the mixer up to medium-high and beat for 1½ minutes - beating long enough is essential, GF flours are "thirsty," the dough will thicken & lose it's stickiness as you beat it.
- Roll out the dough: this is a sticky dough that you'll want to roll out to approximately a 13" x 10" rectangle. Cover a surface (i.e. cutting board) with a good quality plastic wrap and then a light layer of tapioca starch. Place dough in the center and cover with a bit more tapioca starch and another sheet (or two) of plastic wrap. Roll out to the needed size and then carefully peel off the top layer of plastic wrap.
- Using a knife or spatula gently spread the ⅓ cup softened butter over the dough evenly leaving ½" space around the edges.

## FILLING PREP

- In a small bowl combine brown sugar & cinnamon. Sprinkle evenly over dough.
- To roll your dough: start on one of the shorter sides and gently begin rolling your dough into a log form. Use the plastic wrap to help you "lift and roll" the dough as you go along. Try to make it a nice tight roll, however do not try to unroll it and re-do it. You'll end up with a sticky mess.

- In a small bowl combine brown sugar & cinnamon. Sprinkle evenly over dough.
- To roll your dough: start on one of the shorter sides and gently begin rolling your dough into a log form. Use the plastic wrap to help you "lift and roll" the dough as you go along. Try to make it a nice tight roll, however do not try to unroll it and re-do it. You'll end up with a sticky mess.
- Sprinkle lightly with tapioca starch again. Dip a sharp knife into tapioca starch then cut the rolls into 8 pieces.
- Place the rolls, cut side down, in a greased pie plate. Once the rolls are in the pie plate, cover with plastic wrap and place in the fridge overnight.

## NEXT DAY

- In the morning, remove the pie plate from the fridge and set out for at least 25 minutes before baking.
- Preheat the oven to 350 degrees.
- Bake 22-27 minutes until tops are golden brown.

## FROSTING PREP

- In a mixing bowl, beat softened butter, cream cheese, and powdered sugar until smooth.
- Beat in vanilla and a dash of salt.
- Drizzle over the tops of cinnamon rolls as soon as they come out of the oven.

- Bon Appétit!
- 
- 
- XOXO,
- Faith Baldwin
- [info@faithbaldwin.com](mailto:info@faithbaldwin.com)
- [@kfaithbaldwin](https://www.instagram.com/kfaithbaldwin)

