

Cinnamon Rolls*

Soft and fluffy cinnamon rolls with a rich cinnamon flavor, perfect for a sweet breakfast or dessert.

PREP TIME: 30 minutes

TOTAL TIME: 2 hours (including rising time)

COOK TIME: 25 minutes

4 C All-Purpose Flour
1/4 C Sugar
1 pkg Active Dry Yeast
1 C Almond Milk (warmed)

1/4 C Vegan Butter (melted)
1 † Salt
1 † Cinnamon Extract
1 T Adagio Cinnamon Tea (ground)

FILLING:

1/2 C Brown Sugar
2 T Ground Cinnamon

1/4 C Vegan Butter (softened)

ICING:

1 C Powdered Sugar
2 T Almond Milk

1/2 † Vanilla Extract

PREPARE THE DOUGH: In a large bowl, combine the flour, sugar, and yeast. Add the warmed almond milk, melted vegan butter, salt, cinnamon extract, and ground Adagio Cinnamon Tea. Mix until the dough forms. Knead the dough on a floured surface for about 5 minutes, until smooth and elastic. Place the dough in a greased bowl, cover, and let it rise in a warm place for about 1 hour, or until doubled in size.

PREPARE THE FILLING: In a small bowl, mix the brown sugar and ground cinnamon.

ASSEMBLE THE ROLLS: Preheat the oven to 350°F. Roll out the dough on a floured surface into a large rectangle. Spread the softened vegan butter over the dough, then sprinkle the cinnamon-sugar mixture evenly on top. Roll up the dough tightly from one long side, then cut into 12 equal pieces. Place the rolls in a greased baking dish.

BAKE: Bake for 20-25 minutes, until golden brown.

PREPARE THE ICING: In a small bowl, whisk together the powdered sugar, almond milk, and vanilla extract until smooth.

SERVE: Drizzle the icing over the warm cinnamon rolls before serving.

NOTE: These cinnamon rolls can be stored in an airtight container at room temperature for up to 3 days.