

VEGAN CINNAMON ROLLS

Ingredients:

proof the yeast –

1/2 cup warm water
1 t sugar
1 pkg. active dry yeast

dough f'sho –

1/2 cup sugar
1 t salt
1/2 cup coconut oil, melted
1 cup boiling water + 1 cup cold water
2 flax eggs (2 T ground flax meal + 4 T water)
7 cups all-purpose flour

roll up in it –

1/4 cup olive oil
1 cup brown sugar
generous amount of cinnamon

Directions:

Whisk together 1/2 cup warm water, 1 t of sugar and 1 package of active dry yeast in a small bowl. Allow to sit for 10 minutes, until all puffy and bubbly. Meanwhile in another small bowl whisk the flax meal and water together to make flax eggs.

In a large bowl stir together 1/2 cup sugar, 1 t salt, coconut oil, 1 cup boiling water, 1 cup cold water and flax eggs. Add yeast water, and lastly flour. Stir, stir, stir. Cover with plastic wrap and let rise in the fridge over night, or 8 eight hours.

Prep pans by grease one 9x13" dish and one 8" cake pan or a few cake pans.

Place the dough on a LARGE floured surface and roll out (until about 1/4 inch thick). Brush with olive oil. Sprinkle generously with brown sugar and cinnamon. Rub into dough. Roll up, slice with a serrated knife and place in prepared pans. Cover with a towel and allow to rise for 30 minutes.

Meanwhile turn the oven on to 350 degrees F and bake the rolls for 22 – 30 minutes, rotating positions in the oven. Drizzle with glaze (recipe below) while warm. Serve!

ALMOND MILK GLAZE

Ingredients:

2 cups powdered sugar
1 t vanilla
2-3 T almond milk
generous sprinkling of cinnamon
pinch of salt

Directions:

Whisk together 1 1/2 cups powdered sugar with vanilla, cinnamon, salt and 1 tablespoon of almond milk. Add more sugar + almond milk until it's a thick pourable glaze. Pour over warm rolls. Serve!