

Shopping List

Bulk

Gluten-free all purpose flour

Organic granulated sugar

Sea salt

Apple cider vinegar

Cinnamon

Grocery

Active dry yeast

Milk

Eggs

Butter

Organic powdered sugar



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GF Yeasted Brioche Rolls

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Gluten-free Cinnamon Rolls



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Gluten-free Cinnamon Rolls

INGREDIENTS

For the dough:

- 1 1/2 c gluten-free all purpose flour mix (with xanthan or guar gum)
- 3 T granulated sugar
- 2 1/2 t (1 packet) active dry yeast
- 1/4 t sea salt
- 1/2 c milk, warmed, divided in two portions
- 2 eggs, room temperature
- 1/2 t apple cider vinegar
- 6 T butter, softened and divided into 2 portions

For the filling:

- 1/2 c melted butter
- 1/2 c granulated sugar
- 1 1/2 t cinnamon

For the glaze:

- 1 1/2 c powdered sugar
- 3 T milk
- 1 t vanilla extract

INSTRUCTIONS

1. Grease the bottom and sides of a cake pan with butter or oil and set aside.
2. In the bowl of your stand mixer, combine flour, sugar, yeast, and salt. Mix with paddle attachment until combined.
3. Add 1/4 c of the warmed milk, eggs, and apple cider vinegar to the flour mix and mix on med-low speed until incorporated. Scrape bowl with rubber spatula.
4. Add remaining milk and mix until incorporated. Scrape bowl with rubber spatula.
5. Add butter 1 T at a time, making sure that each piece is fully incorporated before adding the next. You may need to stop the mixer and scrape the sides of the bowl periodically. The dough will be soft and sticky.
6. Make filling—melt butter and combine with sugar and cinnamon.
7. **GENEROUSLY** flour your work surface. Flour your hands really well and gently work the dough into a rectangle, about 12"x18" and just under a 1/2" thick, sprinkling flour over dough as needed.
8. Gently spread filling in an even layer on the dough. Carefully start rolling the dough from the long side—using a bowl scraper along the edge makes this easier—it will be a slow process, so don't rush it or you will tear the dough. Brush off excess flour as you roll.

9. Once dough is rolled into a log shape, cut into 8 even pieces with a sharp (and floured) knife. Move rolls to prepared pan, cut side down.
10. Cover pan with oiled plastic wrap and allow to rise in a warm place for about an hour, until the rolls are slightly puffed. (this is called proofing the dough)
11. Preheat oven to 350°F towards the end of the proofing stage.
12. Remove plastic wrap. Bake (see note) for 20 minutes at 350° or until golden brown on top and the rolls bounce back when touched.
13. Prepare the glaze by whisking all ingredients together. Drizzle over cinnamon rolls. Serve warm for ideal yummy-ness. Store in an air-tight container for up to three days. Best when eaten the same day as you make them.

Sassy Sampler note—Oven temperatures vary, so you may need to adjust the cooking time.

