



Homemade GlutenFree Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

These glutenfree Cinnabonlike cinnamon rolls are the best No one has guessed yet that they are homemade glutenfree cinnamon rolls It took me a while to perfect this recipe that I came up with but it finally worked

Ingredients

- - ¼ cup white sugar - 2 ¼ teaspoons quick-rise yeast - 1 ¾ cups gluten-free all-purpose flour - 2 ½ teaspoons baking powder - 1 ½ teaspoons xanthan gum - ½ teaspoon baking soda - ½ teaspoon salt - ? cup milk - 1 tablespoon unsalted butter - ¼ cup olive oil - 1 large egg - ½ teaspoon vanilla extract - 2 tablespoons gluten-free all-purpose flour
- or as needed - ½ cup brown sugar - 1 tablespoon ground cinnamon - ? cup unsalted butter
- melted - 2 tablespoons unsalted butter
- softened - 2 tablespoons cream cheese
- softened - ¾ cup powdered sugar - ½ tablespoon lemon juice - ½ teaspoon vanilla extract - 1 dash salt

Instructions

1. Make dough: Combine sugar and yeast in a small bowl. Mix flour
2. baking powder
3. xanthan gum
4. baking soda
5. and salt together in a separate bowl. Place milk and butter in a microwave-safe bowl. Cook on high
6. stirring every 15 seconds
7. until 110 to 115 degrees F (43 to 46 degrees C)
8. about 45 seconds. Whisk into yeast mixture and set aside to proof
9. about 5 minutes. Combine proofed yeast with olive oil
10. egg
11. and vanilla extract in a large bowl; mix for a few seconds
12. then slowly add flour mixture. Mix with an electric mixer on medium-high speed until dough thickens and loses some of its stickiness
13. about 1 1/2 minutes. Cover a work surface with plastic wrap and a light layer of flour. Place dough in the center
14. dust with a little more flour
15. and cover with another sheet of plastic wrap. Roll out to a 10x13-inch rectangle; remove the top layer of plastic wrap. Make filling: Combine brown sugar and cinnamon in a small bowl. Spread melted butter over dough; sprinkle brown sugar mixture evenly over top. Starting at a long edge
16. roll dough up like a jelly roll
17. using the plastic wrap to help lift and roll as you go. Lightly sprinkle dough with more flour and cut into 10 pieces with a sharp knife. Place rolls in a greased baking dish
18. cover with plastic wrap
19. and place in a warm spot to rise for 15 minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake rolls in the preheated oven until tops are golden brown
20. 22 to 27 minutes. Make frosting: Beat butter and cream cheese in a mixing bowl until smooth. Add powdered sugar; mix until smooth. Mix in lemon juice
21. vanilla extract
22. and salt. Remove cinnamon rolls from the oven and immediately drizzle frosting over top. Cook's Note: If your gluten-free all-purpose flour already has xanthan gum
23. do not add extra to the dough.