

## Vegan Bread Machine Cinnamon Rolls

Jacob · 28/09/2024



### Prep Time

3 hrs

### Difficult

Medium

### Servings

3 hrs 40 mins

### Description

A bread machine takes care of all the kneading necessary in this simple recipe for vegan cinnamon rolls

### Ingredients

- - 1 cup warm almond milk - ¼ cup vegan margarine
- melted - ½ cup white sugar - 1 teaspoon salt - 1 teaspoon vanilla extract - 5 cups all-purpose flour - ½ cup warm water - 1 tablespoon white sugar - 1 tablespoon yeast - ½ cup brown sugar - ½ cup chopped walnuts
- or more to taste - 1 ½ teaspoons ground cinnamon
- or more to taste - 1 cup powdered sugar - 2 tablespoons almond milk - 1 tablespoon vegan margarine
- melted

## Instructions

1. Prepare dough: Place almond milk
2. melted vegan margarine
3. 1/2 cup sugar
4. salt
5. vanilla
6. and flour into a bread machine in the order listed. Start the Dough setting. Mix warm water
7. 1 tablespoon sugar
8. and yeast in a glass measuring cup. Preheat the oven to 300 degrees F (150 degrees C) for 1 minute. Turn the oven off and immediately place the yeast mixture inside to proof for 15 minutes. Add proofed yeast mixture to the bread machine and let the cycle finish
9. about 1 hour 45 more minutes. Remove dough and roll into an 12x18-inch rectangle. Mix brown sugar
10. walnuts
11. and cinnamon for filling in a bowl; spread evenly over the dough. Starting at the long end of the rectangle
12. roll dough into a log; slice log into 1-inch wide pieces. Transfer to a greased baking pan with cut-sides up. Preheat the oven to 400 degrees F (200 degrees C) for 1 minute. Turn the oven off; immediately place the rolls inside along with an uncovered bowl of boiling water. Allow rolls to proof for 1 hour. Remove rolls from the oven. Preheat to 350 degrees F (175 degrees C). Bake rolls in the preheated oven for 15 minutes. Meanwhile
13. mix powdered sugar
14. almond milk
15. and melted vegan margarine for glaze in a bowl. Remove rolls from the oven and spread glaze evenly over top.