

Super Easy Delicious Vegan Cinnamon Rolls

1 cup water heated to 120 to 130 °F

¼ to ⅓ cup Extra Virgin Olive or Avocado oil ¹

3 cups unbleached, unbrominated flour ²

¼ cup raw cane sugar

½ TSP Himalayan pink salt

1 pkg active dry yeast ³

Cinnamon/sugar mix

Softened vegan butter or Nutiva shortening (coconut and red palm oils)

ICING

1 TSP PURE Vanilla extract

2 TBSP Coconut milk- full fat

2 cups Organic powdered sugar

OPTIONAL: a dash of cinnamon/sugar

NOTE 1 Do not use vegetable, canola, coconut or grapeseed oil. I just don't like the texture

NOTE 2 My favorite brands are Bob's Red Mill Unbleached unbrominated, King Arthur Unbleached, Wheat Montana Natural White All-Purpose Premium Flour (my newest fave)

NOTE 3 My favorite brand is Red Star Premium

1. Lightly spoon flour into measuring cup; level off. In large bowl combine all the dry ingredients; mix well. Using a hand sifter works great too.
2. Add the water and stir until well mixed. Then add the oil; mix well and pour and knead into dry ingredients. Turn dough out onto lightly floured surface. Knead dough for 2-3 minutes or until smooth.
3. Place dough in glass or stainless-steel bowl and cover with parchment paper or towel. Let rise in a warm place for 30 to 35 minutes.
4. Take covering off and allow dough to cool for 15-18 minutes.
5. Roll dough out into rectangle shape.
6. Spread with Nutiva Shortening (coconut and red palm oils) or favorite vegan softened butter.
7. Sprinkle evenly with cinnamon/sugar mix to your preference. You can Use McCormick's brand or use your own cinnamon and fine ground sugar mix.
8. Sprinkle with 2 TBSP pure vanilla extract
9. OPTIONS:
 - a. Roll dough into tube then place in bread loaf pan or 3 mini loaf pans
 - b. roll into tube shape and slice into round disk shapes
 - c. cut strips of the dough at the longest portion of the rectangle, then roll each piece into a rolled shape and place in a glass dish
10. Add to warm oven until dough doubles in size.
11. Once risen, bake for 18-20 min. at 350°F.
12. Top with melted vegan butter (I like Melt Organic)
13. Once cooled add icing:
 - a. Mix 2 TBSP coconut milk, 2 TBSP melted vegan "butter", 2 cups powdered sugar, 1 TSP pure vanilla extract. I use a mini wire whisk and it takes 1 minute.
 - c. Drizzle icing over cinnamon roll bread or rolls
14. Keep in tightly closed container for up to 3 days. (I have never made it past 3 days). You may also freeze the rolls/bread to thaw at a later date

