

Instant Vegan Cinnamon Rolls

Dough Ingredients

2 c. flour
4 tsp baking powder
2 tbl raw cane sugar
½ tsp salt
¼ c. coconut oil (solid)
1 c. almond milk

Filling Ingredients

¼ c. coconut oil
1 tbl cinnamon
1 c. brown sugar
½ tsp raw cane sugar

Icing Ingredients

powdered sugar (to preference)
almond milk (to preference)

Directions

Preheat oven to 400 degrees Fahrenheit.

In a bowl, mix together flour, baking powder, sugar, and salt. After that is mixed, cut in coconut oil until it appears crumbly. Create a well in the center of the mixture and add almond milk. Mix well.

On a floured surface, knead dough until it is no longer sticky. Use a floured rolling pin and roll it out into a square.

In a small bowl, mix together cinnamon, brown sugar, and sugar to create the filling. Pour and spread melted coconut oil over rolled out dough, then spread the filling evenly on top. Once evenly spread out, begin rolling up the dough as tightly as possible until it becomes a log. Cut log into separate buns.

Fill a cupcake tray with liners and place one bun in each liner. Press each bun down a bit. Bake in the oven for 12-15 minutes.

While baking, mix together almond milk and powdered sugar to preference for icing. Allow cinnamon rolls to cool before icing.

Enjoy.