

Gluten Free Cinnamon Rolls

Ingredients

1/2 cup buttermilk
1/4 cup brown sugar
1/2 tsp baking soda
1/4 tsp salt
1/4 tsp vanilla
1 egg
1 1/2 cups flour + 3/4 tsp xanthan gum

Filling

1 Tbsp butter, room temperature
1/3 cup brown sugar
1/2 tsp ground cinnamon

Icing

1/2 cup powdered sugar
1-2 Tbsp milk or cream

Directions

Preheat oven to 375° F.

Measure the brown sugar, baking soda, salt, vanilla and egg into a mixing bowl. Add the buttermilk, then add the flour. Stir until thoroughly combined ~ do not overmix!

Turn dough out onto a lightly floured surface and knead for 2 minutes. Roll the dough into a large rectangle. Using a rubber spatula, spread with butter. Sprinkle with sugar and cinnamon.

Roll the dough into a log and stretch slightly. Cut into 6 equal pieces and put the pieces into 6 greased muffin tins.

Bake for 15 minutes, or until golden brown. Allow the muffins to cool for 5 minutes, and then remove from the muffin tins.

Drizzle with icing.

