

**Cook Time:** 20 minutes

**Yield:** 8-10 Cinnamon Rolls

**Serving Size:** 8-10

**Ingredients**

* 3/4 cup brown rice flour
* 1 cup potato starch
* 1 cup tapioca starch
* 1/4 cup millet flour
* 2 teaspoons xanthan gum
* 2 teaspoons baking powder
* 3/4 teaspoon baking soda
* 3 Tablespoons dark-brown sugar
* 1 teaspoon vanilla
* 3/4 cup melted organic shortening, divided
* 1 1/4 cup non-dairy milk (such as almond)
* 1/4 cup tapioca flour/sugar mix for rolling
* Oil, for pan

**Filling**

* 3/4 cup packed dark-brown sugar
* 1/4 cup sugar or raw sugar
* 2 teaspoons cinnamon
* 1 pinch salt
* 1 tablespoon dairy-free shortening

**Icing -** *(Double if you like a lot)*

* 2 Tablespoons melted organic shortening
* 2-4+ teaspoons non-dairy milk
* 3/4-1+ cups confectioners sugar
* Splash of vanilla extract (optional)

**Cooking Directions**

1. *Preheat oven to 400F.*
2. *Oil a 9-inch round cake pan.*
3. *Make the dough:* In a mixing bowl, combine the dry ingredients. Stir in the vanilla, 1/2 cup of the melted shortening, and the non-dairy milk. Mix with a wooden spoon until dough looks shaggy. Knead the dough a bit with your hands until it comes together in a ball. Let stand for a few minutes to thicken.
4. *Make the filling:* combine the ingredients in a small bowl. Taste and add more cinnamon, if desired. Set aside.
5. *Flatten the dough:* Turn the dough onto a large piece of floured parchment. The dough should be moist; if it seems sticky, add some flour before rolling. Gently roll the dough into a rectangle, approximately 9 x 12 inches.
6. *Apply the filling:* Brush the surface with half the remaining melted shortening. Evenly distribute the filling mixture over the dough, leaving a 1/2-inch border on all edges. Press the filling into the dough.
7. *Form the dough into a log:* Start at the long side of the paper, then curl the dough together, using the paper and your hands to guide it into a cylindrical shape. Pinch the seam to seal in the final turn. Turn the dough so the seam side is up.
8. *Section the log:* Using a sharp knife, slice the dough into 8 to 10 pieces. Place each piece into the prepared pan, then brush with the remaining melted shortening.
9. *Bake for 22 to 24 minutes*: Until tops are lightly golden and filling is bubbling.
10. *Cool in pan for 10 minutes*. Use a spatula to remove each roll individually. Transfer to a cooling rack.
11. *Make the icing:* Combine the ingredients in a bowl until smooth, adding additional non-dairy milk for desired consistency. (If icing gets too thin, add more confectioner's sugar.) Pour, drizzle, or pipe the glaze over the rolls.
12. *Serve warm*. Store rolls in an airtight container for up to 3 days. Reheat to serve.