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## Gluten-Free Cinnamon Rolls

Prep Time: 15 minutes

Cook Time > 25 minutes

Recipe Adapted From:

<https://glutenfreeonashoestring.com/yeast-free-gluten-free-cinnamon-buns/>

### What You Will Need:

- Cookie sheet or cupcake pan with liners
- Whisk
- Small, medium, and large mixing bowls
- Rolling Pin
- Pizza Cutter and/or Knife

### Ingredients:

#### *Dough -*

- 3 ½ to 4 Cups Flour (with xanthan gum)
- 2 ½ Teaspoons Baking Powder
- ¼ Teaspoons Salt
- ½ Cup Sugar
- 6 Tablespoons unsalted butter, (at room temperature) (\*\*Make sure to use dairy-freebutter if need the recipe to be DAIRY FREE)
- 2 Eggs (at room temperature)
- 1 cup milk, (at room temperature) (can use any kind of milk; almond, soy, regular (if not Dairy-Free)

#### *Filling -*

- 1 cup light brown sugar
- 2 Tablespoons cinnamon
- ½ Teaspoons Salt
- 4 Tablespoons unsalted butter, melted and cooled (\*\*Make sure to use dairy-freebutter if need the recipe to be DAIRY FREE)

#### *Glaze -*

- 1 cup Powdered Sugar
- 1 Tablespoon Milk (can use any kind of milk; almond, soy, regular (if not Dairy-Free)
  - May need additional milk if necessary



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## Directions:

- Preheat oven to 350 degrees.
- In a large bowl, place 3 ½ cups flour (with the xanthan gum in it), baking powder, ¼ teaspoon of salt, sugar, and WHISK well.
- Add 6 tablespoons of the butter, the two eggs, and chosen milk, and mix until dough-like consistency forms.
  - ❑ The dough should be smooth and relatively easy to handle.
  - ❑ If it is sticky, add more flour, one tablespoon at a time, and knead it in with your hands.
  - ❑ Place your dough onto a floured surface or a floured piece of parchment paper.
  - ❑ Sprinkle the dough lightly with extra flour and roll it to be ¼ inch thick (no thinner).
  - ❑ Using a pizza cutter or knife, create a rectangle, trimming any rough edges.
  - ❑ **For the Filling...**
    - ❑ In a medium-sized bowl, place all the ingredients together (brown sugar, cinnamon, salt, and unsalted butter) and mix to combine well.
    - ❑ With a spatula or large spoon, leaving ¼ inch clean around the perimeter, spread the filling evenly.
    - ❑ Starting on the short side of your rectangle, roll the dough away from you into a tightly formed roll.
    - ❑ Slice the roll/log into 1-inch-thick pieces.
      - ❑ Place each piece either in a cupcake liner tin or on a lined baking sheet and place in the oven for *20-25 minutes*.
      - ❑ Remove from the oven and allow to cool for about *10 minutes* until they are firm enough to handle
  - ❑ **For the Icing...**
    - ❑ In a small bowl, place the powdered sugar and milk together and mix until paste forms. Add milk if necessary, to create a glaze that falls off the spoon slowly.
    - ❑ Drizzle or spread the icing on the cooled rolls before serving.
    - ❑ ENJOY! --- They taste deliciously warm.

\*\*\*This may look like a lot of steps and confusing, but it is super easy and will be simpler to explain during the session!