

Cinamon Bread Sticks –
Makes 12 sticks.

I haven't braved cinnamon rolls yet to go with chili, but this serves as an okay substitute.

1 Cup Water
½ cup oil
½ t salt
dash pepper
2 t xanthan gum
2 T Cinnamon
2 T of Potato starch
1 cup GF Flour Mix Less 2 T
4 large Eggs

Preheat oven to 425 Grease large cookie sheet.

Mix together flour, xanthum gum.

In medium sauce pan bring water and oil to a near boil (bubbling but not yet a true boil) Stir in flour mixture. Will form a dough cook over low heat stirring constantly for 3 min.

Spoon mixture into large food processor. Add Eggs and Cinnamon process until smooth.

Spoon into cookie press with wide nozzle. Pipe onto a greased baking sheet.

Bake for 20 – 25 minutes

Frosting

2 Cups Powder Sugar

¼ Cup almond milk

1 1/2 t cinnamon

<http://www.lincolntent.com/GFCF-Bread.html>