



## Cinnamon Rolls

We tried replacing some of the flour blend with pulverized oat meal.  
It both improves the flavor and texture and gives it a much longer shelf life.

1/2 Cup Almond milk (heated)  
2 Tablespoons warm water 110 degrees  
1/2 t vanilla  
1/4 cup GFCF margarine  
1 eggs beaten at room temp  
1/4 t salt  
1/4 c sugar  
1 1/2 cups GF flour blend  
1 Cup quick oats pulverized in food processor to make flour or GF Flour blend  
1 T Xanthan Gum  
1 T yeast

### Filling

1/4 cup margarine  
1/2 Cup Brown sugar  
2 1/2 T cinnamon

Mix in bread machine and let rise. Roll out to a rectangle between two sheets of wax paper. Spread with softened margarine spread filling over top and roll up cut in 1 1/2 in sections place in pie plate. Cover and let rise approx 45 to 60 min.

Preheat oven to 350. Bake 25 min till light golden brown

Cool a little and frost with Pillsbury Frosting, if too warm will just melt. Frost and serve

<http://www.lincolntent.com/GlutenFreeCaseinFree-Breakfast.html>