

## Sweet Breakfast Rolls (Yield 2 Dozen)

2 Tablespoons yeast  
 $\frac{3}{4}$  Cup warm almond milk  
 $\frac{1}{2}$  Cup sugar  
 $\frac{1}{2}$  Cup margarine softened  
1 teaspoon salt  
 $\frac{1}{2}$  Tablespoon Xanthum Gum  
3 Eggs  
2  $\frac{1}{2}$  cups GF Flour blend  
3 cups quick oats processed into flour

### Filling choices

Apricot Jam

Cherry pie filling (one can does a batch)

### Topping optional

4 oz goat cheese

$\frac{1}{3}$  cup sugar

1 egg yolk



In large bowl dissolve yeast in almond milk. Add sugar, margarine, salt and eggs and flour mix. Beat until smooth. Add enough of oat flour to form a soft dough. Turn onto floured surface and knead about 8 minutes

Place in a greased bowl and cover let rise until doubled 1 hour

Punch down divide in half and make each half into 12 balls place on greased cookie sheet flatten to a 3 in circle. Cover and let rise about 30 min

Make a depression in the center add filling and topping if desired. Bake at 375 for 8 to 10 minutes until golden brown. Remove to cool on wire rack