

Vegan Cinnamon Rolls

Gently warm

1 1/2 cups warm soy milk, 105-110°

Add

1/4 cup canola oil

2 tsp. yeast

Mix in a large bowl

1/2 teaspoon salt

1/3 cup organic sugar

3 cups white whole wheat flour

1/3 cup wheat gluten

Add to above and knead for 10 minutes, or 20 minutes in bread maker. Let dough rest for 10 minutes.

Inside, mix together

1 cup loosely packed brown sugar

3 Tablespoons cinnamon

1/3 cup Earth Balance margarine, softened

Roll dough into 12 x 9-inch rectangle. Spread with cinnamon mixture. Roll from long side, jelly-roll style; pinch to seal the seam. Cut into 16 equal slices with a sharp or serrated knife. Place on baking sheet over a shallow pan half-filled with boiling water.

Cover dough and let rise 40-60 mins. Bake at 375 F for 14-16 mins or until lightly browned. Remove from pan and turn upside down on wire rack after cooling for 30-45 seconds. The sugar/Earth Balance mixture cools quickly and you want to take them out of the pan before it starts to harden. Serve warm.

Icing optional

6 tablespoons Earth Balance margarine, softened

1 pound powdered sugar

3 teaspoons vanilla extract

1/8 teaspoon salt

Silk creamer