

## **Cinnamon Rolls**

### **Ingredients:**

#### **Dough:**

- 1 cup milk
- 3 TBSP vegan butter
- 2 ¼ tsp yeast
- 1 TBSP sugar
- 2.5-3 cups flour

#### **Filling:**

- ¼ cup butter
- ½ cup brown sugar
- 1 TBSP cinnamon

#### **Glaze:**

- ½ cup brown sugar
- ½ cup vegan butter
- ½ cup pecans

### **Directions:**

1. Warm milk and butter. Add yeast. Activate 10 minutes then add sugar.
2. Add in ½ cup of flour at a time to make a nice dough.
3. Grease a bowl and add the dough. Cover. Place in a warm place for 1 hour.
4. Prepare glaze. Spread in bottom of a 9x9 pan. Top with pecans.
5. Flour a counter top surface. Roll out dough into a square
6. Brush with butter and top with cinnamon and sugar.
7. Starting with one end, roll the dough into a long rope shape.
8. Cut the dough into 1/5-2 inch sections. Place on top of the glaze.
9. Set to the side and let it rise again.
10. Bake 25 minutes, rotating as needed.