

Dairy-Free Cinnamon Rolls

INGREDIENTS:

- 5 cups all-purpose flour
- 1/3 cup granulated sugar
- 1 teaspoon salt
- 2 packages rapid rise yeast
- 2 cups warm water (about 115 F.)
- 1/4 cup D'Olivo Butter Infused Olive Oil
- 2 large eggs
- 2 tablespoons D'Olivo Butter Infused Olive Oil
- 1/2 cup chopped pecans (optional)
- 1/2 cup dried figs, finely chopped (optional)
- 1/2 cup brown sugar
- 1 tablespoon ground cinnamon
- 1/3 cup D'Olivo Butter Infused Olive Oil
- 1/2 cup brown sugar
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DIRECTIONS:

In a small bowl, dissolve yeast in warm water and let the yeast activate for 10 minutes.

In a large bowl, mix sugar, 1/4 cup D'Olivo Butter Infused Olive Oil, salt, and egg. Add two cups of flour and mix until smooth. Then, add the yeast mixture. Mix in the remaining flour 1/2 cup at a time until dough remains a bit sticky but is too thick to stir.

Turn dough out onto lightly floured surface and knead for 5 to 10 minutes. Place dough in well-greased bowl, cover with a damp tea towel or plastic wrap, and let dough rise until it doubles in size, usually about 1 to 1.5 hours, depending on the temperature of the room.

When dough has doubled in size, punch it down and turn it out onto a lightly floured surface. Roll dough into a 15-by-9-inch rectangle. Spread 2 tablespoons D'Olivo Butter Infused Olive Oil all over dough. In a small bowl, mix together granulated sugar and cinnamon. Sprinkle sugar mixture evenly over oiled dough. If desired, sprinkle with pecans and figs.

Beginning at the 15-inch side, roll up the dough and pinch edge together to seal. Cut into 12 to 15 even slices, depending on desired roll thickness.

Coat the bottom of a baking pan with 1/3 cup D'Olivo Butter Infused Olive Oil and evenly sprinkle brown sugar over the bottom of the pan. Place cinnamon roll slices close together in the pan and let rise until dough doubles in size, about 45 minutes.

Preheat oven to 350 F. Bake rolls for about 30 minutes or until nicely browned.

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