



Almond Cinnamon Rolls

Makes 9 large or 12 small rolls.

Ingredients

- 3/4 cup **Almond Breeze Unsweetened Vanilla Almond Milk**, warmed (*about 110F, just warm to the touch*)
- 1 package dry active yeast (2, 1/4 tsp.)
- 1/4 cup granulated sugar
- 1 egg + 1 yolk
- 1/4 cup coconut oil, melted
- 2 cups bread flour
- 1 cup whole wheat flour
- 3/4 tsp. salt

Filling:

- 2/3 cup dark brown sugar
- 1 1/2 Tbsp. ground cinnamon
- 1/2 tsp. nutmeg
- 1/4 cup coconut oil, melted
- 1 1/2 cups **Blue Diamond Whole Natural Snack Almonds**, finely chopped or slivered

Icing:

- 8 oz. cream cheese, softened
- 1 scoop vanilla whey protein
- 1/2 tsp. vanilla or almond extract
- Almond milk, as needed

Directions

1. Microwave or warm milk on stove. Pour milk into a mixing bowl with a dough hook attachment and sprinkle yeast on top. Stir yeast and milk together; let sit for about 5 minutes or until mixture starts to foam.
2. When milk is slightly foamy, turn mixer on low speed and incorporate sugar, egg + yolk, and oil into mix. Once combined, gradually add in flour, followed by salt.
3. Using dough hook on mixer, knead dough on medium speed for 8-10 minutes; dough should come together into a slightly sticky ball.
4. Transfer dough to a greased bowl, cover with plastic wrap or a warm, wet towel and set bowl in warmest area of your kitchen. Let rise until doubled in size, about 1 - 1 1/2 hours.
5. While dough is resting, combine filling ingredients: stir together brown sugar, cinnamon, nutmeg, and melted coconut oil in a small bowl. (Leave almonds separate.)
6. Once dough has doubled in size, shape into a rough rectangle shape and roll out to about 1/4 inch thickness.
7. Using a spatula or hands, spread filling mixture as evenly as possible over dough surface. Try to get mixture all the way to the edges! Spread 1 cup of the almonds over dough.
8. Starting at the widest/longest edge of the dough, tightly fold over 1/4 - 1/2 inch of dough edge towards center of dough to start a roll. Use this first "rolled" edge to continue rolling the dough over itself towards center as tightly as possible without losing filling.
9. Once dough is entirely rolled into a log, cut into 3/4 inch - 1 inch pieces (about 12 or 9 pieces, depending on the width).
10. Place rolls in a greased baking pan and cover with plastic wrap or warm, wet towel again. Let rest for ~30 minutes for final rise.
11. Preheat oven to 350F while cinnamon rolls are rising.
12. After final rise, place cinnamon rolls in oven and bake for ~20 - 25 minutes or until dough is lightly golden brown on edges.
13. While cinnamon rolls are baking, cream together icing ingredients, adding 1 Tbsp. unsweetened almond milk at a time as needed to desired consistency.
14. Once cinnamon rolls are baked to a light golden brown, remove from oven and let cool for 2-3 minutes before spreading icing on top. Sprinkle remaining almonds on top.