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GLUTEN-FREE CINNAMON BUNS

Chef-Owner Elizabeth Barbone

Gluten-Free Baking and More - Cropseyville, N.Y., USA

Yield: 9 servings

Milk	1 1/4 C, plus 3 TBS
Yeast, active dry	1/4 Oz
White rice flour	3 C, plus as needed
Tapioca starch	1 C
Potato starch	3/4 C
Sugar	2 TBS, plus 3/4 C
Xanthan gum	2 tsp
Salt	2 tsp
Baking powder	2 tsp
White vinegar	2 tsp
Butter, melted	3 TBS
Honey	2 TBS
Eggs, large	2 each
Egg white	1 each
Vanilla extract	2 tsp
Oil	as needed
Cinnamon	1 1/2 TBS
Raisins (optional)	1/2 C
Milk	1 TBS
Confectioners' sugar	1 C

Instructions:

1. In a small bowl, whisk milk and yeast and reserve.
2. In bowl of a standing mixer, combine white rice flour, tapioca starch, potato starch, sugar, xanthan gum, salt and baking powder.
3. Pour yeast mixture over dry ingredients along with vinegar, melted butter, honey, eggs and vanilla. Mix on medium speed with paddle attachment for 3 minutes or until dough forms. If dough is wet, add an additional 1 or 2 tablespoons white rice flour.
4. Place dough into a lightly oiled mixing bowl. Cover lightly with plastic wrap and ferment 1 hour.
5. Punch down dough and reserve, refrigerated overnight.
6. Remove dough from refrigerator and bring to room temperature for 30 minutes.
7. Punch down dough and roll it into a 1/4-inch thick rectangle on a surface dusted with rice flour.
8. Whisk together cinnamon and 3/4 cup granulated sugar and sprinkle over dough. Sprinkle raisins evenly over dough.
9. Roll dough into a log and cut with a serrated knife into 1 1/2-inch thick slices.
10. Place slices into a 9- by 13-inch baking pan and cover with plastic. Proof for 1 hour and 20 minutes, until rolls look puffy and are almost doubled in size.
11. Bake for 45 minutes in a 375-degree F oven, to an internal temperature of 210 degrees F. Remove rolls from oven to cool.
12. In a small bowl, whisk together milk and confectioners' sugar. Pour over cooled cinnamon buns and serve.

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