



Plant Based
RECIPES

Cinamon Rolls
with
Spread Original



You will need

For the dough:

- 245g oat milk
- 45g margarine
- 1 packet yeast
- 20g brown sugar
- 360g all-purpose flour

For the Filling:

- 120g margarine
- 75g brown sugar
- 1.5 tsp cinnamon

For the Glaze:

- 35g margarine
- 100g "Spread Original"
- ½ vanilla bean
- 120g powdered sugar
- 1 pinch salt



Instructions:

1. Heat the oat milk, brown sugar, and margarine until it reaches **37°C**. Once it reaches the desired temperature, pour it into the mixing bowl and add the yeast.
2. Whisk by hand and let it sit for **10 minutes**.
3. Add the flour and salt, then mix using a stand mixer with a dough hook on high speed for **8 minutes**.
4. Transfer the dough to a bowl, cover it with plastic wrap, and let it rise until doubled in size (**about 1.5 hours**).
5. In a separate bowl, mix the brown sugar, cinnamon, and margarine until it forms a paste.
6. Lightly flour a surface and roll out the dough into a **40x60 cm** rectangle.
7. Spread the filling evenly over the dough and roll it up tightly from the **long side**.
8. Cut the roll into **9 equal pieces** and place them in an air fryer basket lined with parchment paper.
9. Let them rise again for **30–40 minutes**.
10. **Bake in the air fryer at 160°C for 25 minutes**, then increase to **180°C for another 5 minutes**.
11. Let them cool completely.

Preparing the Glaze:

1. In a bowl, combine margarine, "Spread Original," vanilla, salt, and powdered sugar.
2. Whisk until smooth and fully incorporated.

Serving:

Drizzle the glaze over the **cinnamon rolls** and enjoy



SERVES



PREP TIME



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this recipe?*



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