



THE J.M. SMUCKER Co

Yeast Free Apple Cinnamon Rolls Made With Organic Flour

Prep Time Cook Time Serves Difficulty

20 mins 20 mins 9 N/A

Ingredients

- **Filling:**

- 2 small apples, finely diced
- 1 tsp (5 mL) apple pie spice (or combination cinnamon, nutmeg, cloves)

- **Dough:**

- 2 cups (500 mL) **Robin Hood®** Organic All Purpose Flour

Robin Hood® Organic All Purpose Flour (Unbleached)

- 1 tbsp (15 mL) baking powder
- 2 tbsp (30 mL) sugar
- 1/2 tsp (2 mL) salt
- 1/4 cup (50 mL) butter
- 1 cup (250 mL) milk
- 3 tbsp (45 mL) butter, softened
- 3 tbsp (45 mL) brown sugar

- **Glaze:**

- 1 cup (250 mL) icing sugar
- 2 tbsp (30 mL) milk
- 1 tsp (5 mL) vanilla

Directions

Step 1:

Preheat oven to 425°F (220°C). Grease a 9" (23 cm) square baking pan.

Step 3:

Combine apples and spices in small bowl. Set aside.

Step 5:

Combine first 4 ingredients in large bowl. Cut in butter until mixture resembles coarse meal. Add milk and mix until a soft dough forms. Turn out onto lightly floured board and knead 5-10 times. Roll into 10" x 15" (23 cm x 38 cm) rectangle. Spread with softened butter and sprinkle with brown sugar. Top with apple mixture. Roll tightly, jelly roll style from long end. Cut into 9 slices. Place in prepared pan. Bake in preheated oven 17-20 minutes or until light golden brown. Cool.

Step 7:

Combine ingredients and drizzle over cooled buns in pan.

Images

