

# Cinnamon Roll Cake (Vegan)



## Ingredients

### For the dough:

2 ¾ cup	all-purpose flour
3 tablespoons	granulated sugar
1 teaspoon	salt
2 ¼ teaspoons	active dry yeast
½ cup	water
¼ cup	almond milk
3 tablespoons	margarine
1 tablespoon	margarine
2 teaspoons	ground cinnamon
¼ cup	sugar
1 cup	powdered sugar, sifted
1 tablespoon	almond milk
1 teaspoon	vanilla extract



## Directions

In a large bowl, mix 2 ¼ cups flour, sugar, salt, and yeast together. Set aside.

Heat the water, milk, and margarine together in the microwave until the margarine is melted. Stir the margarine into the flour mixture. Add only enough of the reserved flour to make a soft dough, approximately 1/3 cup. Dough will be ready when it becomes elastic and pulls away from the side of the bowl.

On a lightly floured surface, knead the dough for about 3-4 minutes. Form a ball and place in a bowl that has been sprayed with non-stick cooking spray. Cover tightly and rest for 30 minutes. The dough will slightly rise.

Roll the dough out in a 15x12-inch rectangle. Spread the melted margarine on top. Mix together the cinnamon and sugar and sprinkle it evenly over the top. Spray a 9-inch round pan with non-stick cooking spray. Set aside.

Using a very sharp knife, cut the dough into six 2-inch wide strips. Loosely roll up one strip and position it in the center of the pan. Place the remaining strips around the center roll, starting each strip at the end of the previous one.

Loosely cover with a towel and allow to rise in a warm place for 60-90 minutes.

Preheat the oven to 350. Bake for 20-25 minutes until lightly browned, covering, if necessary, with aluminum foil to prevent overbrowning.

**Yields:** 1 roll cake