

Sticky Cinnamon Rolls

1 recipe [Cinnamon Cream Scones](#) - omitting Sweet Rice Flour and subbing in Tapioca Flour
4 tablespoons sugar
2 tablespoons brown sugar
1 teaspoon cinnamon
2 tablespoons Earth Balance
handful chopped walnuts
handful Enjoy Life Chocolate Chips

Preheat the oven to 350 degrees.

Prepare the [Cinnamon Cream Scones](#) according to the recipe. Place it in the refrigerator while you prepare the filling.

Mix the sugars and cinnamon together in a small bowl. Cut the Earth Balance in until it is thoroughly incorporated into the sugar cinnamon mixture. Stir in the walnuts and chocolate chips.

Dust a pastry mat with sorghum or rice flour and turn the dough out onto it. Pat it down shaping it into a thick rectangle. Sprinkle a little more flour over the dough and start to roll it out with a rolling pin making sure that it doesn't stick to the mat. (I have an ancient Tupperware pastry mat that's excellent for this.) You want to roll out the dough into a rectangle that's about 6 or 7 inches wide and 12 inches long. The final product will be about 1/4 inch or more in thickness.

Spread the cinnamon sugar mixture over the dough keeping it about 1/4 inch from the edge. You're going to start carefully rolling the long edge until it becomes a long roll. Using a very sharp knife cut the roll into about 12 one-inch slices. I put each slice in a muffin pan that had liners in it. They fit perfectly. Alternatively arrange them side-by-side in a rectangular baking pan - sides touching.

Pop them in the oven for 20-25 minutes. Mine took the full 25 minutes - they were bubbling slightly when I took them out. Cool in the muffin pan and serve slightly warm or room temperature.