

### Sweet cinnamon raisin rolls

#### Ingredients

- ¾ cup rice flour
- ¾ cup potato starch
- 2 tsp baking powder
- ½ tsp Xanthan gum
- ½ tsp salt
- 1 tbs sugar
- 2 eggs
- 1/3 cup vegetable oil
- ½ cup milk mixed with 3 tbs melted margarine/butter
- 2 tsp cinnamon
- ½ cup sugar
- ¾ cup raisins

#### Topping

- 1 cup icing sugar
- ¼ tsp vanilla extract
- 1 tbs milk

#### Preparation method

1. Preheat oven to 200°C/400°F.
2. Sift together the rice flour, potato starch, baking powder, Xanthan gum, salt and sugar.
3. Whisk together the eggs, vegetable oil and milk in a separate bowl, then pour into the dry sifted mixture and blend well.
4. Grease a sheet of greaseproof paper with a little a spray or oil, place the dough mixture on the paper, flatten then lightly butter the dough.
5. Blend the sugar, cinnamon and raisins in another bowl and then sprinkle the mixture on top of the dough.
6. Start with one edge and roll the dough to form a long tube shape. Slice the roll every 2 inches and place each roll with swirl facing up in a greased muffin tin and bake immediately.
7. Mix together the milk, icing sugar and vanilla to make the topping for the dough. Remove the rolls from the oven when cooked and ice while hot.



10-15 minutes

Preparation time

15-20 minutes

Cooking time

Makes 12

By: Innovative

These rolls are best served hot a simply melt in the mouth. Great for a quick afternoon treat.

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