

Sue's Cinnamon Rolls

1 cup	white rice flour
1 ½ cup	tapioca starch
½ cup	potato starch
¼ cup	dry milk powder
2 tbsp	guar gum
1 tsp	salt
1 tbsp	sugar
1 tbsp	instant dry yeast
¾ cup	warm water
1 tbsp	sugar
2 tbsp	honey
1 tsp	vinegar
2	eggs room temp
2 tbsp	egg whites
¼ cup	oil

Put sugar, honey, warm water and yeast in bowl of mixer, give it a short stir and let sit till yeast blooms. Blend flours, add milk powder, gum, salt and sugar. Blend eggs, egg whites and vinegar. Alternately add

dry ingredients egg mixture until well blended. Add oil and mix till the dough releases from the bowl.

Additional Ingredients:

2 tbsp butter, 1 cup brown sugar, 1 tbsp cinnamon, 1 egg, 1 tbsp milk, $\frac{1}{2}$ cup butter, 3 tbsp corn syrup, salt

Roll with large rolling pin to 9" x 16" on parchment paper. Melt 2 tbsp butter, brush on dough, leaving $\frac{1}{2}$ " on long side.

Mix 1 cup brown sugar with 1 tbsp of cinnamon.

Spread half of the sugar mixture on the rolled out dough, leaving the bare $\frac{1}{2}$ " on the long side. Mix 1 egg with 1 tbsp milk and brush on bare edge. Roll up carefully, but tightly and firmly towards the bare edge.

In a small bowl add $\frac{1}{2}$ cup of butter and the remainder of the brown sugar mix and 3 tbsp corn syrup and pinch of salt. Beat until creamy. Spread evenly in bottom of 9" x 16" pan. Cut roll into 12 equal pieces and place neatly in pan. Brush cut top sides of the rolls with the egg mixture. Let rise in warm place for 20 minutes.

Bake in 350° oven 30-35 mins until base is bubbling and rolls are slightly browned.

Remove from oven, let sit for 2 mins, then turn out quickly onto parchment paper or large tray and sprinkle with chopped walnuts or pecans.