

Golden Milk Turmeric Vegan Cinnamon Rolls

Ingredients

Dough

- 3 TBSP. vegan butter or coconut oil
- 1 cup plant-based milk (I used [hemp milk](#), but pick your favorite)
- 1 package (2¼ tsp.) instant yeast
- 1 tbsp. cane sugar
- 2 tsp. turmeric power
- Pinch of salt
- 2-3 cups all-purpose flour

Filling

- 4 TBSP. vegan butter or coconut oil
- 1/3 cup cane sugar
- 2 tsp. turmeric
- 1 ½ tsp. pumpkin pie spice
- ½ tsp. cinnamon
- 1 cup finely chopped pecans

Icing

- 1 cup powdered sugar
- ½ tsp. vanilla extract
- 1-2 tbsp. plant-based milk

Steps

1. Start by heating the vegan butter and the vegan milk for the dough together in a small saucepan, stirring frequently, until warm (but never boiling). Remove from the heat, and let cool until a drop on the inside of your wrist doesn't burn. Sprinkle the yeast on top, and set aside for 10 minutes to allow the yeast to activate.
2. After 10 minutes, stir in the sugar, salt and turmeric. Add the flour, half a cup at a time, and stir in until you have a light, somewhat sticky ball of dough. Only kneed a couple times in the bowl, before lifting it out and oiling the sides with vegetable oil. Place the ball of dough back in the oiled bowl, and let sit in a warm place for one hour, covered, until it has doubled in size.



3. While the dough is rising, mix the sugar and spices for the filling together, and melt the vegan butter of the filling.
4. Once the dough has risen, punch it down and kneed a few times on a well-floured surfaced. Use a rolling pin to roll out the dough into a large, thin, rectangle, about 15 inches wide. Brush with roughly $\frac{3}{4}$ of the melted butter, setting the rest aside, and sprinkle the sugar and spice mixture across the buttered dough. Sprinkle the pecans evenly across the dough on top of the spices.
5. Roll the dough in a tight spiral, starting with the edge closest to you and rolling down the counter. Use a serrated knife to cut the roll into 10 even pieces, each about $1\frac{1}{2}$ inches long. Grease a $9\frac{1}{2}$ inch round pie pan (or an 8x8 inch square dish) and place the rolls inside. Brush the remaining butter on top, and place on the oven.
6. Allow the rolls to sit on (not in!) the oven while it preheats to 350°F (175°C). Once the oven is heated, baked for 25-30 minutes, until the edges appear slightly tanned. Once cooked, remove from the oven. Eat right away, or once cooled.
7. Create the glaze by mixing the sugar, vanilla, and vegan milk together. Add the vegan milk slowly, until the thickness you like has been achieved. Drizzle over the rolls once cool.