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Easy Gluten Free Cinnamon Roll Bread

No yeast in this recipe, so prep time is quick. You don't even need a mixer! It makes its own unique swirl as it bakes.

BREAD:

2 cups Montana Gluten Free All Purpose Baking Mix (or Montana Gluten Free Waffle Pancake Mix)
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup sugar
1 egg, room temperature
1 cup milk
2 teaspoons vanilla extract
1/3 cup plain greek yogurt, or sour cream

SWIRL:

1/3 cup sugar
2 teaspoons cinnamon
2 tablespoons butter, melted and cooled slightly (can use water instead)

GLAZE:

1/2 cup powdered sugar
2 - 3 teaspoons cream or milk (as needed for consistency)

Preheat oven to 350 F. Butter or spray a loaf pan. (5x9 works best)

In a small bowl, whisk together the All Purpose Baking Mix, baking powder, salt, and sugar. Set aside.

In a large bowl, whisk together the egg, milk, vanilla, and yogurt or sour cream. Add the flour mixture to the egg mixture, stirring with a spoon just until combined. Pour into the prepared loaf pan.

In a small bowl, stir the Swirl ingredients together. Drop by teaspoon onto the top of the bread; then use a knife to swirl it a couple of times into the batter. (Don't overmix it).

Bake for 50-60 minutes or until the center tests done with a toothpick. **should be getting brown – err on the side of over-cooked 😊

Remove from the oven and cool for 15 minutes in the pan on a wire rack. Remove bread from the pan and cool completely on the rack.

Make the Glaze by whisking the ingredients together in a small bowl until smooth, adding a dab of milk at a time until a good drizzling consistency is reached. When the bread is completely cool, drizzle the glaze over the top.