



Sticky Cinnamon Chocolate-Pecan Rolls Recipe

FOR THE DOUGH

- 2 1/4 teaspoon dry yeast
- 3/4 cup warm water
- 3/4 cup warm oat milk
- 2 tablespoon coconut sugar
- 3 tablespoon melted coconut oil
- 1 teaspoon salt
- 4 cups plus 2 tbsp all-purpose flour

FOR THE BUTTER FILLING

- 2 1/2 tablespoon vegan buttery spread

- 1/4 cup coconut sugar
- 2 teaspoon ground cinnamon
- 2 ounces dark chocolate, chopped

FOR THE PECAN CARAMEL BASE

- 8 teaspoon coconut sugar
- 1/2 cup full-fat soy or oat-based cream
- 1 cup @yumtee_nuts chopped pecans

METHOD

In a large bowl or a standing mixer dissolve the yeast in warm water. Add the oat milk, coconut sugar, oil, salt and 3/4 cup of flour. Using your dough hook attachment, beat on medium speed for 3 minutes or until smooth. Mix in the remaining flour to form a soft dough, allowing the dough to knead until elastic and smooth.

Remove the dough from the bowl and form it into a ball with your hands. Pop it back in the bowl and cover with a towel. Allow the dough to rise in a warm place until doubled in size (about 1 hour).

Punch the dough down. Turn it onto a lightly floured surface. Roll into a 17 inch x 12 inch rectangle.

In a medium bowl, combine the buttery spread, 1/4 cup coconut sugar and cinnamon. Spread the buttery mix to over the dough, leaving about 3/4 inch without spread along the edge. Sprinkle over the chopped chocolate. Roll up the dough, starting with a long side; pinch seam to seal. Cut into 12 even slices with a sharp knife.

Combine the remaining 8 tbsp coconut sugar and plant cream. Pour the sugar-cream mixture into a greased loaf pan. Sprinkle pecans over the bottom of the pan. Place the dough rolls cut side down on top of the pecans. Cover the buns and let them rise until doubled in size (about 1 hour).

Bake at 350°F for 30 minutes or until cooked through and golden brown.

Make the glazes by combining the ingredients for both glazes respectively in two separate small bowls. Cool the baked buns for 5 minutes before turning out onto a serving dish, carefully flipping over and glazing, first with drizzles of cinnamon glaze, then with drizzles of chocolate glaze. This can also be done in the dish without turning them out, if you prefer (it's less messy).