

Mini Sweet Rolls

Dough:

- 1/3 c. almond milk
- 1 t. agave
- 1 package rapid rise yeast
- 2 T. agave
- 2 T. applesauce
- ¼ t. salt
- ¼ t. vanilla powder
- ¼ t. coriander (opt.)
- ¼ t. cardamom (opt.)
- 1 ½ - 2 c. white spelt flour

Filling:

- ½ c. chopped, softened dates or raisins or ¼ c. each (if dates are dry, soak in hot water)
- 1 apple, peeled and shredded, about 1 c.
- ½ c. pecans, chopped
- 3 T. coconut sugar
- ¾ t. maple flavoring
- ½ t. vanilla powder or 1 t. vanilla extract
- Sprinkle of lemon powder

Icing:

- ¼ c. powdered sugar
- 1-2 t. almond milk
- ¼ t. vanilla powder

Instructions:

1. Mix almond milk, 1 t. agave and yeast and let sit a few minutes. Add remaining ingredients and knead for a couple minutes until smooth. Let rise 20 minutes.
2. Prepare filling while dough is rising. Peel and shred an apple and chop nuts. Mix sugar, maple flavoring and vanilla with shredded apple. Sprinkle with lemon powder and add chopped dates/raisins to mixture.
3. Roll out dough in a rectangular shape. Spread evenly with shredded apple mixture and chopped nuts. Press filling lightly into dough.
4. Roll up into a log, pinch seam together and cut into 12 pieces. Place in non-stick muffin tins. Let rise 5 minutes.
5. Bake at 350° for 15-20 minutes until lightly browned.
6. Make icing by mixing ingredients well and drizzle on top of warm rolls. Enjoy!

***Notes:** Make almond milk by soaking ¼ c. raw almonds in hot water, the hottest water your faucet provides, for 2 hours. Drain and remove almond skins. Place in blender with 2 ½ c. water. Blend until smooth and run through very fine sieve to sift out any chunks.