

Barbequed Cinnamon Rolls

2 batches, made from scratch bread dough
1/2 C plus 2 T. organic butter or organic cold pressed coconut oil
for vegan rolls
cinnamon
organic cane sugar or honey
1 lb. organic powdered cane sugar
Real Salt or sea salt
soymilk, almond milk or rice milk
1 tsp. real vanilla extract

After first rising of dough, roll out into a long, flat rectangle. For vegetarian rolls, slather with about one stick of melted butter. For vegan rolls, slather with about a half cup melted coconut oil and lightly salt entire surface. Sprinkle with cinnamon and cane sugar or a drizzle of honey. Roll dough lengthwise, taking care to make the roll tight, until you have a long "snake" of dough. Cut using the thread technique. Place individual rolls next to each other on a jelly roll pan or cookie sheet. Let rise until doubled in bulk. Place into a 500° barbecue. Watch the rolls carefully but try not to open the lid too much, as the heat will escape and your temperature will go down. After 10-20 minutes, or when rolls are golden brown, but not too dark, take them out and frost with a mixture of one pound powdered sugar, 2 T melted butter or coconut oil, 1-2 tsp vanilla, a pinch of salt (more if using coconut oil) and enough of your chosen milk to thin to a desired consistency. Be careful not to add too much milk at once. Powdered sugar is very absorbent and will become very thin if too much milk is added. After frosting, eat those ooey, gooey things right away, before they disappear!

Raw Melissa