

Low Sugar Giant Glazed Cinnamon Roll Cake

Serves 1: 9 inch cake

Ingredients:

Dough:

3/4 cup milk (I used 1%)
1/4 cup plus 1 tsp coconut sugar
2 and 1/4 tsp active dry yeast
3 cups all-purpose flour
1/4 cup salted butter, melted (if using unsalted butter, add 1/4 tsp salt)
1 and 1/2 tsp vanilla extract
2 large eggs

Filling:

2 Tablespoons salted butter, melted + extra for brushing dough
3/4 cup coconut sugar
1 and 1/2 tsp cinnamon

Glaze:

1 and 1/2 cups powdered sugar, sifted
1 tsp vanilla extract
2-3 Tablespoons milk

Directions:

1. Heat milk in a saucepan or in a microwave to 115 degrees F. Stir yeast and 1 teaspoon of coconut sugar into the warm milk until dissolved. Let sit 5-10 minutes
2. In a large bowl, using a handheld mixer fitted with a dough hook attachment, mix together the all-purpose flour and remaining 1/4 cup coconut sugar. While the mixer is still running on low, slowly add the yeast mixture in. Blend well and add the melted butter and vanilla, followed by the eggs, one at a time. Increase the speed of the mixer and mix until the dough comes together and forms a ball. If the dough is still quite sticky, add flour 1 Tablespoon at a time until the dough comes together nicely.
Transfer your dough to a clean bowl that's lightly greased. Cover and let rise in a warm room for at least 60 minutes or until doubled in size.
3. Using butter, lightly grease a 9 inch pie plate.

4. In a small bowl, combine 2 Tablespoons melted butter, coconut sugar and cinnamon. Set aside.
5. On a floured work surface, roll out dough to a 12x18 inch rectangle. Brush entire surface with some extra melted butter.
Sprinkle your cinnamon mixture over the dough until equally distributed. Carefully slice dough lengthwise into 2 inch wide strips. Loosely roll up one 2x18 inch strip and place in the center of your baking pan.
Cut remaining strips in half to create ten 2x9 inch strips. Remove 1 of your strips and wrap it around the rolled up dough in the pan. Repeat this with the remaining strips until they have all been wrapped together in the pan, creating a large cinnamon roll. Cover the cinnamon roll loosely with a towel and let rise in a warm room for at least 60 minutes.
6. Preheat oven to 350 degrees F. Bake cinnamon roll for 35-40 minutes, or until top is a deep golden brown.
7. Make the Glaze: In a medium sized bowl, sift powdered sugar. Add vanilla extract and 2 Tablespoons milk and whisk until no lumps remain. If the glaze is too thick for your tastes, add 1/2-1 Tablespoon more milk.
Drizzle over cake immediately after you take it out of the oven. Serve warm.

Recipe adapted from [Baked by Rachel's Giant Cinnamon Roll Cake](#)