BetterBody Foods

Gluten-Free Cinnamon Roll Cake

Prep: 30 min Cook: 40 min Total: 1 hr 30 min Servings: 16

Calories: 351 Fat: 19g Protein: 4g Carbs: 41g Fiber: 0g

Ingredients

Cake:

- 3 cups Oat Flour Blend
- 1/4 tsp salt
- 1 cup sugar
- 4 tsp gluten-free baking powder
- 1 1/2 cups milk of choice
- 2 eggs
- 2 tsp pure vanilla extract
- 1/2 cup vegan butter
- 1 cup vegan butter

Topping:

- 1 cup packed brown sugar
- 2 Tbsp oat flour blend
- 1 Tbsp cinnamon

Glaze:

- 2 cups powdered sugar
- 5 Tbsp milk of choice
- 1 tsp vanilla

Directions

1. Cake:
2. Preheat the oven to 350 degreesF. Spray a 913 glass baking pan with cooking spray.
3. In a large bowl add the oat flour, salt, sugar, baking powder, milk, eggs, and vanilla and mix until fully combined.
4. Once combined stir in the melted butter.
5. The cake batter will be very thick and sticky. Pour into the prepared 913 baking pan.
6. Topping:
7. In a large bowl, cream butter, brown sugar, oat flour and cinnamon together with a mixer.

8. Drop heaping tablespoonfuls of the butter mixture into the cake batter.

9. Use a knife to swirl the butter mixture through the cake.

10. Bake at 350 degreesF for 35-40 minutes. Use a toothpick to check and see if the center is done.

11. Glaze:

12. In a medium bowl, whisk the powdered sugar, milk and pure vanilla extract together.

13. Pour over the warm cake.

14. Enjoy your Gluten-Free Cinnamon Roll Cake!