



### **Easy Cinnamon Roll Cake**

#### **Winona Pure Oil Popcorn Butter spray**

2 Tablespoons raw honey

1 ¼ Cup dairy free milk (I used ½ [rice milk](#) & the rest [almond milk](#))

¼ Cup [olive oil](#)

1 Banana, mashed

1 Package [GF Jules](#) Whole Grain Sandwich Bread Mix

#### **Topping mixture**

1 Tablespoon cinnamon mixed with ¼ cup sugar & 2 tablespoons brown sugar

#### **Frosting**

1/3 Cup dairy free milk (I used almond)

1 ½ Cups Confectioners' sugar

½ Teaspoon vanilla extract

¼ Teaspoon sea salt

Preheat the oven to 200° to prep while making the batter. Spray a 9x12 casserole with the [Popcorn Butter](#) spray and set aside.

In a large bowl, mix the honey, dairy free milk, [olive oil](#) and banana. Gradually add [GF Jules](#) bread mix packet, followed by the yeast packet. Combine well and spread evenly in the casserole dish. Cover with waxed paper, shut off the oven and let it sit in the oven for 1 hour (as directly on GF Jules package).

After the hour, remove the casserole dish and preheat the oven to 350°. Remove the waxed paper and spray the top of the dough with [Popcorn Butter](#) spray. Sprinkle with topping mixture and lightly respray with more Popcorn Butter spray. Bake for 1 hour.

Test with a knife to make sure the dough is cooked thoroughly (will come out clean when it's done but also dig down and remove a small amount to check if it's still undercooked). Prepare the frosting.

Heat the dairy free milk and add other ingredients, stirring with a whisk until combined well. Pour over the cake (frosting may sizzle & bubble a bit). Cut and serve or wait a few minutes as the sugar becomes a bit more gooey after sitting. Cover leftovers tightly.

Serving sizes will vary