

(Almost) Homemade Gluten Free Cinnamon Buns

3 [Kalo Foods Gluten Free Buttermilk Biscuits](#), thawed

½ Cup butter, melted + 2 teaspoons (for drizzling)

½ Cup brown sugar

½ Teaspoon cinnamon

Additional cinnamon & sugar mixed for sprinkling

Vanilla frosting (or) frosting of your choice

Prep Time: 15 Minutes

Bake Time: 15 Minutes

1. Preheat oven to 400°
2. Combine butter, sugar and cinnamon in a medium bowl
3. Flatten each thawed biscuit on a surface
4. Apply the mixture from the bowl to the flattened biscuit
5. Roll the biscuit
6. Cut into three pieces
7. Place each piece into a baking cup in a muffin tin
8. Drizzle with additional melted butter
9. Sprinkle with cinnamon and sugar
10. Bake for approximately 15 minutes
11. Allow to cool in the pan for 3-4 minutes

Makes 9 rolls

Store in an airtight container in the refrigerator for up to three days. These can be reheated

