

# Glutensiz Tarç?nl? Çörek

Soft, fluffy gluten-free cinnamon rolls with caramel topping. Perfect for breakfast or dessert with step-by-step instructions for homemade success.

70	25	95	8	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Glutensiz Tarç?nl? Çörek

## Malzemeler

- 4 tbsp butter
- 1 cup brown sugar
- 2 tbsp maple syrup
- 2 tbsp whipped cream
- 3 cup unsalted butter
- 1 cup rice flour
- 1 cup corn starch
- 1 tbsp yeast
- 3 tbsp granulated sugar
- 1 cup pudding
- 1 cup water
- 1 egg
- 3 cup milk
- 2 tbsp sunflower oil
- 1 tbsp vinegar
- 2 tsp vanilla extract
- 2 tbsp cinnamon
- 1 tsp salt

## Yap?l???

- Make the caramel base**

Grease a 9x13-inch baking dish and set aside. Combine 4 tablespoons butter, 1 cup brown sugar, and 2 tablespoons corn syrup in a small saucepan.
- Cook over medium-low heat, stirring constantly, until the butter melts and sugar dissolves completely, about 3-4 minutes. Add 2 tablespoons heavy cream, 1 tablespoon vanilla extract, and a pinch of salt, stirring until smooth.
- Remove from heat and immediately pour the caramel mixture into the prepared baking dish, spreading evenly across the bottom. Set aside to cool slightly.

- 4 **Prepare the filling**  
Mix 3 tablespoons softened butter, 1 cup brown sugar, and 2 teaspoons cinnamon in a bowl until the mixture resembles wet sand. Set aside.
- 5 **Make the dough**  
Combine 3 cups gluten-free flour blend, 1 cup sugar, 1 tablespoon baking powder, and 1 teaspoon salt in a large mixing bowl. Whisk together until evenly distributed.
- 6 Heat 1 cup milk and 1 egg in a microwave-safe measuring cup for 30 seconds until warm (not hot). Whisk in 2 tablespoons melted butter until smooth.
- 7 Pour the milk mixture over the dry ingredients and mix with a wooden spoon until a soft, slightly sticky dough forms, about 2-3 minutes. The dough should hold together but remain pliable.
- 8 **Roll and fill the dough**  
Place a large sheet of plastic wrap on a clean surface and sprinkle with 2 tablespoons sugar. Transfer the dough onto the sugared plastic wrap.
- 9 Cover with another sheet of plastic wrap and roll into a 8x12-inch rectangle, about ¼-inch thick. Remove the top plastic wrap and spread the cinnamon filling evenly over the surface, leaving a 1-inch border along one long edge.
- 10 **Shape and rise**  
Starting from the filled edge, tightly roll the dough into a log using the bottom plastic wrap to help guide it. Cut into 8 equal pieces using unflavored dental floss or a sharp knife.
- 11 Place the cut rolls cut-side up in the prepared pan over the caramel base. Cover with plastic wrap and let rise in a warm place for 45-60 minutes until nearly doubled in size.
- 12 **Bake and serve**  
Preheat oven to 175°C (350°F). Remove plastic wrap and bake for 20-25 minutes until the tops are golden brown and spring back lightly when touched.
- 13 Cool for 2-3 minutes, then immediately run a knife around the edges and invert onto a large serving platter. Let the pan sit for 1 minute before lifting to allow all caramel to drip down. Serve warm.

## ?puçlar?

Use room temperature ingredients for better mixing and dough development. Cold ingredients can prevent proper activation of the yeast and create lumps in the dough.

Lightly dust your work surface with gluten-free flour blend rather than regular flour to prevent the dough from sticking during rolling and shaping.

Create a warm rising environment by placing the covered pan on top of your refrigerator or in an oven with just the light on (not heated).

Cut the rolled dough log with unflavored dental floss or dark thread by sliding it under the dough, crossing the ends over the top, and pulling quickly through.

Don't skip the plastic wrap when rolling the dough - it provides necessary support since gluten-free dough is more delicate than traditional wheat dough.

Test your oven temperature with an oven thermometer, as gluten-free baked goods are more sensitive to temperature variations than regular recipes.

Allow the caramel topping to cool slightly before inverting the pan to prevent the topping from running off the rolls.

Brush the tops of risen rolls with melted butter before baking for extra golden color and rich flavor.