

# Fathead Cinnamon rolls

## INGREDIENTS

### Dough

- 180 g mozzarella
- 1/3 cup coconut flour
- 2 Tbsp cream cheese
- 1 Egg

### Filling

- 100 g butter
- 2 tsp cinnamon
- 3 Tsp xylitol
- Crushed nuts (optional)
- 1tsp cacao for chocolate buns

### Frosting

- 3 Tbsp cream cheese
- 1 tsp cinnamon
- 2 tsp xylitol



## METHOD

Mix the mozzarella, cream cheese and coconut flour in a microwavable bowl. Microwave for 1 minute and mix until well combined.

Microwave for another 30 - 45 seconds. Add the egg to the melted cheese mixture and mix well.

Roll out the dough between 2 sheets of baking paper until desired thickness. Spread filling generously over dough and sprinkle xylitol and nuts. Carefully roll up the dough (as tight as possible), and slice into desired portion size.

Bake in oven for 10 - 15 minute at 180 C, until golden brown. Allow to cool.



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