**Coriander Rolls**

**Servings:**   **14**

**Prep Time: 15 Minutes**

**Cook Time: 3 Hours**

**Total Time: 4 Hours**

**Equipment Needed:**

Measuring Utensils, Pan, Bread Machine, Spatula, Serrated Knife

**Ingredients:**

 Bread Machine Ingredients:

* 2 teaspoon                Oil
* 1 3/4 Cup                  Hot Water
* 4 1/2 Cups                Bread Flour
* 2 teaspoons             Sea Salt
* 2 teaspoons        Dry Soy Milk
* 1 teaspoons            Cane Sugar
* 1 teaspoons              Yeast

*Filling Ingredients*:

* 4 Tablespoons      Coriander
* 1 Cup                        Cane Sugar
* 1/2 Cup                    Vegan Butter

·         Note: Sift the cane sugar and coriander to remove lumps.

*Icing:*

* 1/2 tub              Vegan Cream Cheese
* 1/4 Cup              Vegan Butter (Earth Balance)
* 2 Cups              Powdered Sugar
* 1 Tablespoon    Non-Alcholic Vanilla (from Country Life Natural Foods)
* 1/4 Cup                Raisins

**Directions:**

1. On a lightly floured surface, roll out 1/8" thin rectangle.
2. Brush with melted butter.
3. Spread "filling" onto buttered dough. Use spatula to "paint" the filling, covering entire area, add raisins on top of dough.
4. Roll the dough tightly as possible.
5. Cut the rolls into 1-1/2 inch sections using a serrated knife.
6. Place sections in pan, approximately 1/4 inch separation.
7. Place in oven at 350 degrees for 15 minutes.
8. Remove from oven and top with finely chopped nuts.
9. Place back in oven for 5 minutes.
10. Remove from oven and let stand 10 minutes.
11. Add icing liberally. Eat & Enjoy!