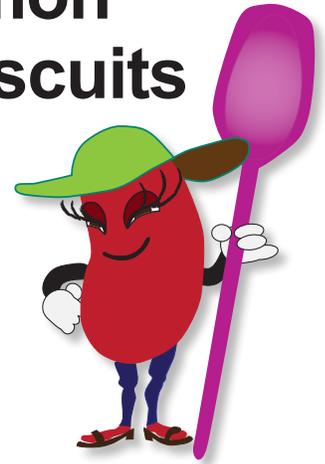


# Beans, Rice And Everything Nice



## Cinnamon Roll Biscuits



original recipe by  
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### Ingredients

makes 12

1 recipe

#### Sweet Potato Oat Biscuits

#### Filling

100 grams / 1/2 cup pitted dates

1/3 cup water or orange juice

2 teaspoons ground cinnamon

zest of 1 orange

1/2 cup raisins (optional)

1/2 cup walnuts (optional)

#### Glaze

1/2 cup icing sugar

2-3 teaspoons orange juice

1/2 teaspoon vanilla

- 1. To make the filling**, soak the dates in water or orange juice for one hour (if juicing your orange, remove the zest first then juice.) Zest the orange, carefully avoiding the white pith underneath the skin, and add it to the food processor along with the dates, soaking liquid and cinnamon. Process into a smooth, thick paste. Set aside.
- 2. To make the biscuits**, prepare the recipe for **Sweet Potato Oat Biscuits** following the directions up to the point when you turn the dough out onto the parchment paper. Dust the dough ball with a little oat flour, and press it into a large rectangle 30.5 cm (12") wide by 23 cm (9") tall about 1.5 cm (1/2") thick.
- 3.** Spread the cinnamon date filling evenly over the rectangle of dough, leaving a space of about 2.5 cm (1") at the top edge. Sprinkle with optional ingredients.
- 4.** Cut the large roll into 12 equal slices. Place each slice on the prepared baking sheet and bake in the 170C / 325F oven for 30-35 minutes. The biscuits are ready when the colour is darker and the sides look dry, but they are bouncy when squeezed. Remove from the oven, and allow to cool before glazing. Letting the biscuits sit is important as the insides will still be very moist and gummy. They will have a nicer texture if allowed to "set-up." Plus, if the biscuits are too warm when you glaze them, the glaze will not set.
- 5. To make the glaze**, sift 1/2 cup of icing sugar into a small sandwich bag. Add the vanilla and orange juice, seal the bag, and massage to mix until a smooth thick liquid forms. If it seems too thick, add a 1/2-1 teaspoon more orange juice. Cut off one corner of the bag (make it small) and drizzle the glaze over the cooled biscuits. Allow the glaze to set for a few minutes and serve with your favourite tea.