

Keto Cinnamon Rolls

For the Dough:

- 2 cups shredded mozzarella cheese
- 2 oz cream cheese
- 1 ½ cups almond flour
- 1 egg
- 2 tbsp granular keto sweetener
- 1 tsp baking powder
- ½ tsp vanilla extract
- Pinch of salt

For the Filling:

- 2 tbsp melted butter
- ¼ cup brown sugar substitute
- 1 tbsp cinnamon

For the Icing:

- 2 oz cream cheese, softened
- 2 tbsp powdered keto sweetener
- 1-2 tbsp unsweetened almond milk
- ½ tsp vanilla extract

Instructions:

1. Melt mozzarella and cream cheese in microwave-safe bowl for 1 minute, stir, then another 30 seconds.
2. Add almond flour, baking powder, sweetener, vanilla, salt, and egg to the melted cheese and mix into dough.
3. Roll dough between parchment into a rectangle about ¼ inch thick.
4. Brush melted butter over dough, then sprinkle with cinnamon and brown sugar substitute.
5. Roll into a log and slice into 8-10 rolls.
6. Place rolls in greased baking dish and bake at 375°F for 18-22 minutes.
7. Mix icing ingredients in a bowl until smooth.
8. Let rolls cool slightly, then drizzle with icing and serve warm.