**Instant Pot Cinnamon Rolls**

Have these soft and pillowy cinnamon rolls ready in a snap with this Instant Pot recipe.

**Ingredients**

***For Dough:***

* 1 cup blanched almond flour
* 1 1/2 cups arrowroot powder, plus more for dusting
* 1 t baking powder
* 1/4 t sea salt
* 1/3 cup warm water
* 3 T ghee, melted
* 2 t apple cider vinegar
* 1 large pasture-raised egg at room temperature

***For Filling:***

* 1/3 cup coconut sugar
* 1/4 cup cinnamon

**Instructions**

* **For the dough:** Set aside the egg, and combine the dry ingredients in one bowl and wet ingredients in another.
* Gradually stir wet ingredients into the dry. Add the egg and mix until combined. Refrigerate for 15 minutes.
* Line a cookie sheet with parchment paper and dust with arrowroot powder. Press the dough into the cookie sheet, leaving a ¼” space around the edges.
* **For the filling:** Mix the coconut sugar and cinnamon, then press the filling gently into the dough. Freeze for 10 minutes.
* Transfer to a working space and gently roll the dough off the parchment paper into a lengthwise log. Pinch both ends of the log to seal and slice into eight ½” rolls.
* Grease a 7” pushpan with ghee, and add the cinnamon rolls to the pushpan. Cover with a paper towel and secure with a piece of aluminum foil on top.
* Place the trivet inside the Instant Pot, add 2 cups of water, and set the pushpan with the rolls inside.
* Lock the lid, secure the vent valve, and select “Manual High” for 20 minutes.
* When the timer is done, allow the pressure to release before opening the vent valve and unlocking the lid.
* Use the tongs to carefully remove the pan from the pot and slather Paleo frosting on top.