

ORANGE ROLLS

INGREDIENTS:

BASIC ROLL DOUGH:

- ❖ Yeast 2 TBSP
- ❖ Water (105°) ½ Cup
- ❖ Milk 2 Cups
- ❖ Sugar 4 TBSP
- ❖ Butter 4 TBSP
- ❖ Salt 2 tsp
- ❖ Eggs 2 ea
- ❖ Flour 6 – 7 Cups

FILLING:

- ❖ Sugar (softened) 1 Cup
- ❖ Butter ½ Cup
- ❖ Orange rind 2 TBSP

GLAZE: (optional)

- ❖ Confectioners sugar 2 Cups
- ❖ Butter 1 TBSP
- ❖ Vanilla ½ tsp
- ❖ Milk 3 TBSP

METHOD:

BASIC ROLL DOUGH:

1. Soften yeast in water.
2. Scald then cool milk.
3. Combine cooled milk, sugar, butter, and salt in mixing bowl.
4. Gradually add 2 cups flour and beat well.
5. Beat eggs.
6. Add eggs and yeast to dough and stir well.
7. Gradually add flour to form soft dough.
8. Either knead by hand or using machine knead dough 6 – 8 minutes until dough is soft and elastic.
9. Cover with damp cloth and let rise until double in size (about 30 minutes).
10. Place dough on lightly floured board; make sure all air bubbles are out. (I will often times divide dough in half then throw the dough against the board a few times to remove the air.)
11. Allow dough to rest 10 minutes then roll into rectangle.
12. Spread filling evenly on each rectangle.
13. Roll from long edge, dampen edge with cool water to seal edge.
14. Using dough knife or other sharp knife cut into 1 ¼" rolls.
15. Place in greased muffin tin and let rise 30 minutes.
16. Bake at 375° 13 – 14 minutes until golden brown.
17. Prepare optional glaze and spread (thin coat) on warm rolls.

FILLING:

1. Grate orange rind with fine grater.
2. Mix butter, sugar, & orange rind till smooth.

GLAZE:

1. Cream butter and cream cheese until smooth.
2. Add Confectioners sugar and vanilla.
3. Cream until light and fluffy.

NOTE:

- + If you use rapid rise yeast omit warm water and add yeast from package directly to egg mixture.
- + The amount of flour is approximate. Use what you need to make a nice, soft dough you can handle

