

Orange Quick Rolls (no yeast)

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Ingredients:

1 2/3 cups flour
3 tsp baking powder
1 1/4 tsp salt
1/4 tsp orange zest
1 1/3 cups orange Greek yogurt
1 TBSP orange juice
1 TBSP sesame seeds

Directions:

- *Cover the bottom of a baking pan with parchment paper. Preheat oven to 375 degrees.
- *Whisk together the flour, baking powder, and salt. Flour a kneading surface with 1/3 cup of this mixture.
- *Whisk the orange zest into the remaining flour, then mix in the yogurt. Turn out onto the floured kneading surface and knead for 5 minutes. It will come together as a dough, but will be sticky.
- *Divide the dough into quarters, then each quarter in half. Roll into balls and place in the baking pan.
- *Brush the tops of the rolls with the orange juice, and sprinkle with the sesame seeds.
- *Bake for 25 minutes. Serve warm.