

Orange Rolls

(www.thefarmgirlrecipes.blogspot.com)

Dough:

2 cups milk
1/2 cup butter
2 tsp. salt
1/2 cup water
1/2 cup sugar
2 Tbsp. yeast
2 eggs, beaten
Grated orange rind from 1 orange
8-10 cups flour

Filling:

1/2 cup butter, melted
1 cup sugar
Grated orange rind from 2 oranges

Glaze:

1 1/2 cups powdered sugar
3 Tbsp. freshly squeezed orange juice from 1 orange
1/2 tsp. grated orange rind/zest reserved from the filling above
1 Tbsp. butter, melted

1. Heat milk, butter, salt, water and sugar in saucepan on stove until warm. Pour into mixer fitted with dough attachment. Add yeast and eggs and let stand until frothy, about 4-5 minutes. Add orange rind and enough flour to make a soft dough (in my Bosch mixer that is when the doughs stops sticking to the sides). Let knead in mixer for 2-3 minutes. Dump into greased bowl, cover, and let rise until double in size.

2. While dough is raising make filling by combining melted butter, sugar and orange rind. When dough is raised, punch down and divide in two parts. Roll out, one at a time, into large circle, about 1/4 inch thick. Spread half of the sugar mixture on dough. Starting at one edge, roll up tightly. Cut with string or sharp knife into the size you like, I do about 1 inch. Lay on greased cookie sheet an inch apart. Repeat with half of dough using the rest of the sugar mixture. Let rise until double in size and bake at 375°F for 17-19 mins or until lightly browned.

3. While rolls are baking, combine glaze ingredients, whisking until smooth. Let rolls sit 5 minutes then spread glaze on each orange roll. Serve warm and enjoy!