

Orange Pull Apart Bread

Serves: 8 • Prep/Rise/Cook Time: 30 minutes / 2 hours /30-35 minutes

Dough Ingredients

- 2 1/2 cups AP flour, divided, plus additional for kneading
- 1/4 cup sugar
- 2 1/4 tsp. instant yeast (1 package)
- 1/2 tsp salt
- 5 Tbsp. milk
- 1/2 cup butter, softened and divided
- 1 1/2 tsp vanilla
- 2 eggs, room temperature

Filling Ingredients

- 1/2 cup sugar
- 4 Tbsp. orange zest (about 3 oranges)

Place sugar and zest in a bowl and rub between your fingers until combined.

It will be fragrant, moist and resemble wet sand.

Glaze Ingredients

- Orange Juice from zested oranges
- Powdered sugar

Place powdered sugar in a bowl and splash in the orange juice while whisking until smooth and form a thick glaze.

Directions

1. In a large bowl, combine 2 cups of the flour, the sugar, the yeast & salt. Set aside.
2. Put 4 Tbsp. of the butter and all the milk in small bowl. Microwave, stirring occasionally, just until the butter melts. Allow to cool for about 1 minute,

then add the water and vanilla.

3. Pour the butter mixture into the dry ingredients, using the paddle attachment on the mixer, stir until combined.
4. Add the eggs, one a time, stirring until fully incorporated after each one.
5. Replace paddle attachment with dough hook and add the 1/2 cup of remaining flour and mix until smooth. If the dough seems sticky add a couple of Tablespoons of flour until smooth.
6. Knead until smooth, about 5-10 minutes.
7. Place the kneaded dough in a well oiled bowl and cover with plastic wrap. Set aside until doubled in bulk, about an hour.
8. While the dough is rising work on the filling then oil & line a bread pan.
9. After the dough has risen, roll it out onto a well floured surface into a 20x12 rectangle.
10. Spread the remaining 4 Tbsp. butter over the entire surface then sprinkle the filling over the top. Spread and press lightly into butter and dough.
11. Cut the dough into 5 4x12 strips (you will be cutting lengthwise) and then stack them on top of each other, alternating dough and filling.
12. Cut that stack into six 2x4 pieces. Take the cut stacks and place them in the prepared pan with the 4" sides facing up.
13. Use your fingers or butter knife to fan out the layers if necessary.
14. Cover the loaf with plastic wrap and set aside to double in bulk, about an hour.
15. Preheat oven to 350 degrees.
16. Bake the loaf for 30-35 minutes until the top is golden brown.
17. Cool on wire rack for 15 minutes then remove from pan.
18. Drizzle with glaze and let set before serving (IF you can wait).

Special Notes

- Don't let the length of time scare you off. There is nothing difficult about this recipe.
 - I think you could use lemon in this bread as well. I just haven't tried that yet.
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