



Orange Rolls



Frosting:

6 T butter, softened
1/4 t orange rind
1-2 T orange juice, freshly squeezed
3 c powdered sugar

Base glaze:

1/2 cup butter, melted
1 c sugar
1/4 t orange rind

Dough:

2 T yeast
1 t + 1/2 c sugar
2 c milk
1/2 cup butter
1 t salt
3 eggs
5 1/2 c flour

Dissolve yeast and 1 teaspoon sugar in 1/2 cup warm water. Let sit 5 minutes or until bubbly. Meanwhile, scald milk, butter, and salt in saucepan over medium heat (should reach somewhere between 185-212°F). Let cool until warm (about 90-110°F.) Meanwhile, place eggs, uncracked, in warm water to bring to room temperature.

Mix yeast mixture, milk mixture, 1/2 cup sugar, and eggs. Whisk in flour. Dough will be very runny and sticky. Cover with plastic wrap and let rise 90 minutes.

Meanwhile, make base glaze by combining butter, sugar and orange rind.

Grease 30 muffin tins. Pour 2 teaspoons base glaze into bottom of each cup (1 teaspoon for mini rolls). Using scoop, fill 2/3 full with dough. Let rise until slightly rounded, 25 minutes or so.

Meanwhile, make frosting by mixing butter, orange rind and orange juice until smooth. Slowly add powdered sugar, mixing slowly until combined. Beat on medium speed until smooth.

Bake at 375°F for 12-14 minutes (10-12 minutes for mini rolls) or until golden. Cool 5 minutes. Remove from pan. Cool slightly. Frost with orange frosting.