



Sweet Orange Rolls



Frosting:

6 T butter, softened

1/4 t orange rind

1-2 T orange juice, freshly squeezed

3 c powdered sugar

To make rolls, combine water, yeast, sugar, and oil in mixer bowl. Let sit for 10 minutes. Meanwhile, warm egg by placing whole egg in a glass of hot water. Remove egg from water, crack, and add to mixer bowl. Mix in salt. Gradually mix in flour. Dough will be sticky. Cover with towel or plastic wrap. Let sit another 10 minutes. Grease sides of 9 x 13 pan*. Make glaze by combining butter, sugar and orange rind. Pour glaze into bottom of pan and spread evenly. Generously grease hands. Divide dough into 15 portions, tucking ends of dough under each piece to form a ball. Place rolls in pan. Cover and let rise for 20 minutes. Meanwhile, make frosting by beating butter, orange juice, orange rind and powdered sugar until smooth. Set aside. Bake rolls at 375°F for 10-12 minutes or until golden. Cool slightly. Frost with frosting.

*using a darker metal pan will result in golden rolls whereas a glass pan will produce "blonder" rolls

Rolls:

1 c warm water

2 T yeast

1/4 c sugar

1/3 c oil

1 egg

1 t salt

3 1/3 c flour

Glaze:

1/2 cup butter, melted

1 c sugar

1/4 t orange rind