

Orange Sweet Rolls

Ingredients:

Helping of Happiness Bread Dough

1/2 cup butter, softened

1 cup sugar

2 tsp orange zest

Glaze:

2 cups powdered sugar

1/4 cup orange juice

1 tsp orange zest

1 tsp vanilla

1/4 cup cream cheese (optional - if you are making a cream cheese frosting instead of the glaze)

Directions:

Start out with some bread dough. I always use the same dough that I use to make my dinner rolls. It is amazing for these orange rolls!! First, roll out your dough till it's about 1- 1.5 inches thick.

In a bowl, mix butter, sugar and orange zest together. Spread over the top of your dough. Roll them up into a big long tube. (See videos on our cinnamon roll recipe if you're not sure how to do this.)

Next take a bit of thread or dental floss and cut the dough tube into circles.

Place on a greased pan.

Preheat the oven to 375. Bake 15-20 minutes. Mine bake perfect at 17 minutes, but every oven is different. While the orange rolls are baking, mix up your glaze. I just stir the ingredients all together with a fork.

When the orange rolls are done cooking, I let them cool for about 5 minutes before drizzling the glaze on top. These are also amazing with cream cheese frosting. I do the glaze more often because they are more portable without needed refrigeration.

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