

Sparkle Kitchen

Orange-Glazed Sweet Rolls

Ingredients

For the dough:

- 1 package yeast
- ½ cup lukewarm water
- zest from 1 orange
- ½ cup orange juice
- ¼ cup sugar
- 1 egg
- 2 tablespoons room temperature butter
- 3-4 cups flour
- about 2 teaspoons oil or butter (for oiling the bowl your dough will rise in)

For the filling:

- 1 tablespoon cinnamon
- ¼ cup sugar
- ¼ cup butter

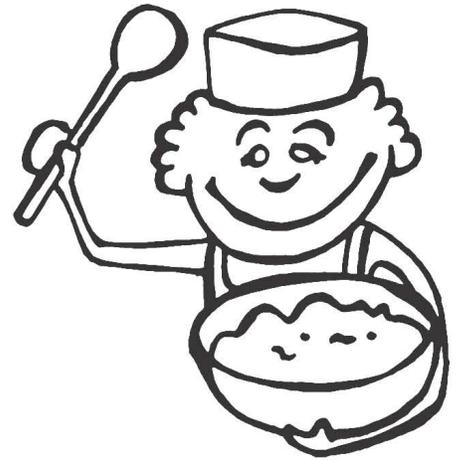
For the glaze:

- 1 cup powdered sugar
- 4 tablespoons orange juice
- 1 teaspoon vanilla

Directions

Begin by stirring the yeast into the water. Allow the mixture to sit while you gather your other ingredients. Then, in the bowl of a stand mixer, combine the yeast mixture, orange zest, orange juice, sugar, egg, and butter. Beat to combine, then slowly begin adding the flour until your dough is springy and soft, but no longer sticky.

Turn the dough out onto a floured work surface and knead it for about five minutes. Then, form the dough into a ball, and slip it into an oiled mixing bowl. Cover the bowl and put it into a warm place to rise. Punch the dough down, and allow it to rise again. Then, put the dough in the fridge overnight.



Sparkle Kitchen

Orange-Glazed Sweet Rolls

Directions continued...

The next morning, pull the dough out of the fridge and allow it to come to room temperature. Then, once again on a floured surface, roll the dough out into a large rectangle, about 1/3 of an inch thick.

In a small bowl, mix together the cinnamon and sugar for the filling. Melt the butter, then use a brush (or clean hands) to slather it onto your upturned dough. Sprinkle the cinnamon and sugar mixture over the butter generously.

Now, starting with one edge of the longer side of your dough rectangle, roll the dough into a tight cylinder, and place the cylinder seam side down. Use a sharp knife to cut the dough into 12 rounds, then place the rounds on a parchment covered bake sheet. Cover with a clean dishtowel, and allow the rolls to rise until they're doubled in size.

While the rolls are rising this last time, preheat your oven to 375 degrees. When the rolls are ready, lightly cover them with aluminum foil and place them in the oven for twenty minutes. Remove the foil, and let the rolls continue to cook for another 5-10 minutes, or until they're golden brown.

Let the rolls cool slightly while you mix up the glaze. To do so, beat together the powdered sugar, orange juice, and vanilla. Drizzle the mixture over the warm rolls and enjoy!