

# Morning Orange Rolls

## INGREDIENTS

1 cup milk

2/3 cup granulated sugar

1 and 1/2 tablespoons yeast (2 standard size packets)

1/2 cup unsalted butter, softened to room temperature cut into 1/4

2 large eggs

1/2 teaspoon salt

4 and 1/2 cups all-purpose flour, plus more for dusting/rolling

### Filling:

8 tablespoons of orange marmalade

6 tablespoons of melted butter

8 tablespoons of granulated sugar

### Icing:

2 cups of powdered sugar

2 tsp of orange zest

2 tablespoons of a freshly squeezed orange juice

2 tablespoons of milk

1 tsp vanilla



## INSTRUCTIONS

In a sauce pan over medium heat, warm the milk to about what a warm shower would feel like.

While the milk is warming, add the yeast and sugar to the stand mixer.

After the milk has warmed up, add the milk to the yeast and sugar mixture and let that sit for 5 minutes until the yeast gets foamy.

Turn the stand mixer on, and add in the rest of the ingredients; the softened butter, 2 eggs, and milk. Let the stand mixer knead the dough for a couple of minutes with the dough hook.

Place the dough in a greased bowl, so that the dough doesn't stick to the bowl. Let the dough rise for an hour or 2 or overnight in a warm room covered with a towel.

Once the dough has risen, roll the dough out on a floured surface. Melt the butter in the microwave and spread evenly over the dough.

Next take the orange marmalade and evenly spread that over the top of the dough. Sprinkle some sugar on top of the orange marmalade mixture.

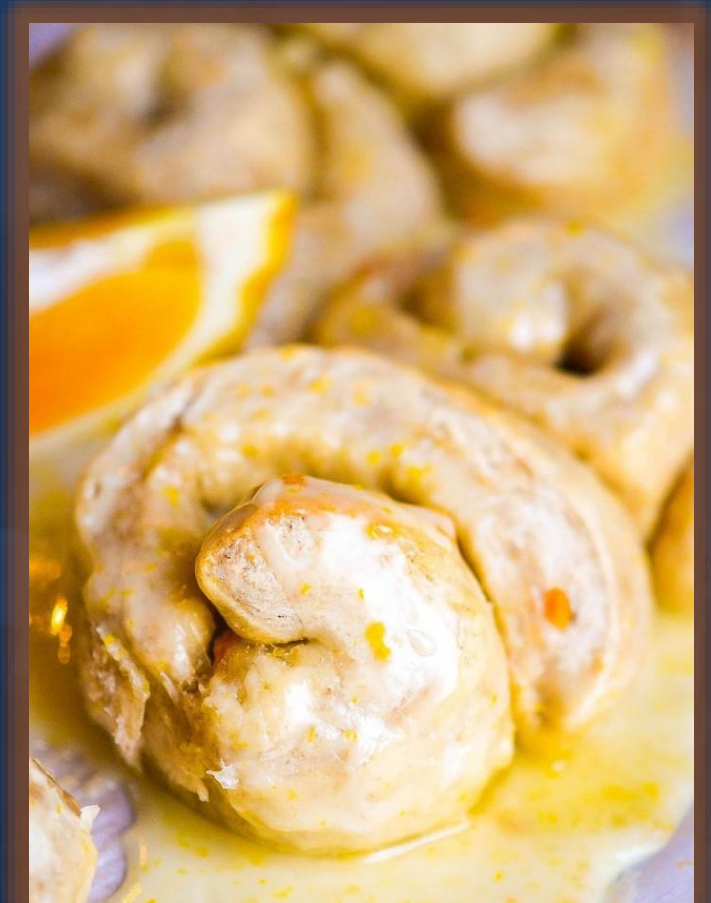
Using your fingers, roll the dough up so that it looks like a really long log. Then cut the dough into about 1 to 2 inch circles and place them back in an 8 X 11 greased pan so that they can rise again.

For overnight cinnamon rolls, let the rolls sit overnight covered in the baking dish with a towel so in the morning all you have to do is bake them.

Preheat oven to 375.

Bake the cinnamon rolls for 25-30 minutes or until the tops have turned golden brown.

While the rolls are baking, make the icing: In a bowl combine the powdered sugar, orange zest, orange juice, milk, and vanilla mix with a fork until smooth. Poor over hot cinnamon rolls right when they come out of the oven



Enjoy~