

ORANGE MUFFIN ROLLS

Makes 24 Rolls

Time: 3 hours

Plan Ahead: Freeze ahead of time, unthaw and bake.

¼ cup warm water, (105-115°)
1 Tablespoon active dry yeast
1 cup milk, scalded
1 Tablespoon sugar
1 teaspoon salt
6 Tablespoons butter, room temperature
2 eggs, beaten
3½-4 cups all-purpose flour

Spread:

1 cup sugar
1 stick butter (½ cup), room temperature
Grated rind of 1 orange

1. Stir the water and yeast together in a small bowl. Let it bloom about 10 min. Scald the milk in the microwave for 1 min. 45 sec. Let cool to lukewarm. In a large bowl add the sugar, salt, butter and eggs. Stir in the milk and yeast mixture. Add 3½ cups flour and beat with a spoon. (If the dough is still too sticky add the last ½ cup flour).
2. Place the dough in a large bowl that has been greased with a little butter. Cover with dishtowel. Let dough rise 1½ hours. Pour out onto counter top (lightly flour if necessary) and roll out to about 2 ft. long and ¼ inch thick.
3. Cream together the ingredients for the spread - sugar, butter and grated orange rind. Spread evenly over the dough. Roll like you would for cinnamon rolls, starting from the short end.
4. Cut the dough in half and cut 12 rolls from each side. Place in generously greased muffin tins, greased with shortening or baking spray.
5. Cover with a dishtowel. Let rise 1 hour 20 min. Place in a preheated 350° oven on the middle rack for 15 to 20 min. or until they start to get light brown on top. Serve warm. Cooled rolls will keep for 2 days in plastic. May freeze.

Serve with: Soup or a hearty dinner.

Variation: May freeze rolls after they are cut. When you want to bake them, thaw frozen rolls for a couple of hours on a greased baking sheet covered with plastic that has been sprayed with baking oil. Bake as directed.

These rolls turn out beautiful made in the muffin tins. They are as delicious as they are beautiful. These will become one of your all-time favorite rolls to make for your family dinners.

FAVORITE BREADS

