

# Noreen's Kitchen

## Orange Blossom Sweet Rolls

### Ingredients

#### Dough

5 cups bread flour  
1 cup milk  
1/2 cup orange juice  
1 stick butter  
1/4 cup sugar  
2 eggs  
1 teaspoon salt  
1 tablespoon instant yeast  
1 tablespoon orange zest

#### Filling:

1/2 cup brown sugar packed  
1/2 cup granulated sugar  
1 tablespoon orange zest  
4 tablespoons butter softened

#### Icing Glaze

2 tablespoons butter  
2 1/2 cups powdered sugar  
3 tablespoons orange juice  
1 tablespoon milk or cream

### Step by Step Instructions

Combine all dough ingredients in bowl of mixer fitted with dough hook.

Blend until you see the ingredients have become a cohesive mass that is not sticky or too wet. If the dough appears to be too sticky, add flour 1/4 cup at a time until the proper consistency is reached and the dough no longer looks and feels too sticky.

Allow dough to knead for 7 minutes.

Place dough in an oiled bowl and cover with plastic wrap and/or a towel and allow to rest for at least 1 hour or until it is doubled in mass.

Preheat oven to 350 degrees.

Gently deflate dough and press or roll out into a 15 x 18 (approx) rectangle on an oiled board. Adding additional flour to the dough while rolling out will cause your dough to become tough.

Spread 4 tablespoons of soft butter, evenly over the dough.

Mix granulated sugar, orange rind and brown sugar together well making sure to incorporate the orange rind well.

Sprinkle sugar mixture over the buttered dough. Then spread the mixture with your hand incorporating it lightly into the butter and making sure to distribute the mixture evenly.

Roll dough gently, but tightly making sure to pinch the ends together, into a roll.

Cut off the uneven ends and set aside.

Cut the dough in half and then in half again, and again until you have approximately 16 rolls.

Place 12 rolls into a 9 x 13 baking pan that has been prepared with cooking oil spray.

Place remaining rolls, including any of the ends that you have sliced into even portions into another pan or pie plate which has also been prepared with cooking oil spray.

Bake for 25 to 30 minutes until rolls are golden brown and somewhat bubbly.

Remove from oven and immediately remove to a baking sheet. You can choose to flip the rolls up and over again so that the tops are the top. This is what I chose to do.

Allow the rolls to cool before drizzling with glaze.

To prepare glaze, mix powdered sugar with butter and 1 tablespoon of orange juice at a time, whisking between additions until the desired consistency is achieved. If you use all of your orange juice and still require more liquid, add cream or milk 1 teaspoon at a time until it flows that way you like it for drizzling.

Drizzle the icing, evenly atop the rolls.

Serve with coffee or tea for a lovely brunch!

**Enjoy!**

A faint, light-colored illustration of a girl with pigtails, wearing a patterned top, holding a tray of rolls. The word "Enjoy!" is written in red, bold, underlined text across the middle of the tray.