

Orange Sweet Rolls

Dough:

2 and $\frac{1}{4}$ Tablespoons yeast

1 and $\frac{3}{4}$ cups warm water

$\frac{1}{2}$ cup honey

$\frac{1}{2}$ cup melted butter

2 teaspoons salt

2 large eggs, beaten

4 to 6 cups flour, plus more if needed

Filling:

$\frac{3}{4}$ cup butter, at room temperature

1 cup sugar

3 Tablespoons Minute Maid orange juice

Glaze:

2 cups powdered sugar

3 Tablespoons Minute Maid orange juice

$\frac{1}{2}$ cup heavy cream (add more as needed)

1 teaspoon orange extract (optional)

Directions:

1. Preheat oven to 170 degrees, and then turn it off. The warm oven will create a warm controlled environment for your rolls to raise.
2. In the bowl of a stand mixer, combine the warm water and yeast. Allow it to sit for 5 minutes until the yeast begins to bubble.
3. Add the honey, melted butter, salt and eggs. Use a whisk to combine.
4. Using the dough hook on your stand mixer, slowly add 4 cups of flour and beat to combine. Mixture will be wet.
5. Add ½ cup at a time until dough pulls away from sides of bowl but is still slightly sticky. This will be a wet dough, so don't add too much flour. Your finger should stick to the dough but shouldn't pull any dough away with it.
6. Move dough to a well-oiled or buttered bowl. Cover with plastic wrap and place in warm oven that has been turned off.
7. Allow dough to double in bulk, which will take about 45 minutes.
8. After dough has risen, punch it down and roll it into a large rectangle, so it measures about 16x24 inches.
9. Spread filling (see below) over the dough, then tightly roll into a cinnamon roll shape, starting at the long end of the dough.
10. Using string or a sharp knife, cut into 1-inch pieces and place into a buttered 9x13 pan.
11. Cover with a towel, and place back into warm oven. Allow to rise for a second time, about 20 minutes. Remove from oven.
12. Preheat oven to 375 degrees, and bake for 20-25 minutes or until golden brown.
13. Drizzle glaze (see below) over the top of the warm rolls, and enjoy!
14. Makes about 24 rolls.

For filling:

1. Combine all ingredients in a small bowl. Spread evenly over rolled dough.

For glaze:

1. With a whisk, combine all ingredients until smooth. Glaze should be thin enough to pour, but thick enough to coat the back of a spoon. If necessary, add more cream or sugar to achieve desired consistency.