

Orange Rolls

1 Tbsp Yeast
¼ cup lukewarm Water
1 cup hot Milk
½ cup Shortening
⅓ cup Sugar
½ tsp Salt
2 Eggs (beaten lightly)
¼ cups Fresh Orange Juice
5 to 5 ½ cups Flour
2 Tbsp grated Orange Peel

In separate bowl, sprinkle yeast on water and allow to moisten. Meanwhile, in mixing bowl, pour hot milk over shortening, sugar and salt and mix. Blend in eggs, then orange juice. Mix in ¾ to 1 cup flour and then add yeast. Beat in remaining flour and orange peel. Be sure to use dough hooks and don't add too much flour.

Cover bowl of dough with clean dish cloth, set in warm spot, and allow to rise until doubled. Punch down dough and roll out (1/2 batch at a time) on floured surface into a long rectangle that is about the width of the rolling pin. Cut dough with a pizza cutter down the center (lengthwise) and then into about 1 inch strips (width wise). Roll each piece into a round ball. Place two dough balls together and place into greased muffin tins and let rise in a warm place until doubled in size.

Bake at 400 degrees for 8- 9 minutes. Frost (see below) the rolls that will be eaten right away and save the rest in a ziploc bag in the fridge. Serve warm with butter! Makes about 45 rolls.

Frosting:

1 cup Powdered Sugar
2 Tbsp fresh Orange Juice
Grated Orange Peel from one orange
Stir together all ingredients and brush onto rolls.