

## Orange Rolls

- 1 pkg active dry yeast
- ¼ C warm water
- 1 C warm milk
- ¼ C shortening
- ¼ C sugar
- 1 t salt
- 1 egg, lightly beaten
- 3 ½–3 ¾ C flour

### Filling:

- 1 C sugar
- ½ C butter, softened
- 2 T grated orange peel
- Glaze:
- 4 t butter
- 1 C confectioners' sugar
- 4-5 t milk
- ½ t lemon extract

1. In a small bowl, dissolve yeast in water.
2. In a large mixing bowl, mix milk, shortening, sugar, salt and egg.
3. Add yeast mixture and blend.
4. Stir in enough flour to form a soft dough.
5. Knead on a lightly floured board until smooth and elastic, about 6-8 minutes.
6. Place in a greased bowl, turning once to grease top.
7. Cover and let rise in a warm place until doubled, about 1 hour.
8. Punch dough down; divide in half.
9. Roll each half into a 15X10 in rectangle.
10. Mix filling ingredients until smooth.
11. Spread half the filling on each rectangle.
12. Roll up, jelly-roll style, starting with a long end.
13. Cut each into 15 slices.
14. Place in two greased 11X7X2 in baking pans.
15. Cover and let rise until doubled, about 45 minutes.
16. Bake at 375° for 20-25 minutes or until lightly browned.
17. Mix glaze ingredients; spread over warm rolls.

Yield: 30 rolls.