

Frosted Orange Rolls

Orange cinnamon rolls with a sweet, buttery filling and a cream cheese frosting are a crowd-pleasing treat—just like Grandma used to make.

Ingredients

For the dough:

1 package active dry yeast

$\frac{3}{4}$ cup warm water

$1\frac{1}{2}$ cups warm milk

$\frac{1}{2}$ cup sugar, divided

$1\frac{1}{2}$ teaspoons salt

$4\frac{1}{2}$ cups flour, divided

$\frac{1}{4}$ cup shortening, melted

$4\frac{1}{2}$ tablespoons butter, softened

$1\frac{1}{2}$ tablespoons orange zest

3 tablespoons orange juice

$2\frac{1}{4}$ cups powdered sugar

USE THE NEXT PAGE LINK BELOW (>) FOR DIRECTIONS TO MAKE IT.

Directions

In a large bowl, dissolve yeast in warm water. Add milk, $\frac{1}{4}$ cup of the sugar and salt. Stir in 3 cups of the flour. Mixture will be runny. Let rise in a warm place for about 1 hour.

Stir in the remaining $\frac{1}{4}$ cup of sugar and shortening. Add remaining $1\frac{1}{2}$ cups of flour. Dough will still be wet – this is ok, don't be tempted to add any more flour! Let rise until double, about an hour.

Meanwhile, in a medium bowl, cream butter for icing. Add

orange zest, juice and powdered sugar and beat until well incorporated!

After second rise, dump dough on a well-floured surface and divide in half. With a floured rolling pin, roll each half into a large rectangle, about 18 inches long. Spread each rectangle with $\frac{1}{3}$ of the icing. Roll up into a log from the long side. Cut each roll into 9 sections (about 2 inches each). Place cut rolls into a greased 9×13-inch pan*. Let rise until doubled.

Preheat oven to 350 degrees!

After the final rise, bake rolls for 20-25 minutes or until golden brown. Allow to cool slightly before frosting with the remaining icing. If freezing, allow to cool completely before cutting apart and placing in zip-top bags – you can fit about 9 rolls in a gallon-sized zip-top bag.

To reheat, remove individual rolls from the freezer and reheat in the microwave for about 30-45 seconds per roll (length of time in the microwave will vary based on the strength of your microwave and the size of the roll).