

Grandma'S Orange Rolls

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Ingredients

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1 cup warm milk (110° to 115°)
- 1/4 cup shortening
- 1/4 cup sugar
- 1 teaspoon salt
- 1 egg, lightly beaten
- 3-1/2 to 3-3/4 cups all-purpose flour
- FILLING:
- 1 cup sugar
- 1/2 cup butter or margarine, softened
- 2 tablespoons grated orange peel
- GLAZE:
- 1 cup confectioners' sugar
- 4 teaspoons butter or margarine, softened
- 4 to 5 teaspoons milk
- 1/2 teaspoon lemon extract

Directions

1. In a small bowl, dissolve yeast in water.
2. In a large mixing bowl, mix milk, shortening, sugar, salt and egg. Add yeast mixture and blend.
3. Stir in enough flour to form a soft dough.
4. Knead on a lightly floured surface until smooth and elastic, about 6-8 minutes.
5. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
6. Punch dough down; divide in half.
7. Roll each half into a 15-in. x 10-in. rectangle.
8. Mix filling ingredients until smooth. Spread half the filling on each rectangle.
9. Roll up, jelly-roll style, starting with a long end. Cut each into 15 rolls.

10. Place in two greased 13-in. x 9-in. x 2-in. baking pans. Cover and let rise until doubled, about 45 minutes.
11. Bake at 375° for 20-25 minutes or until lightly browned.
12. Mix glaze ingredients; spread over warm rolls.
13. Yield: 30 rolls.