

BREAD & BREAKFAST

Orange Rolls

Lane and I both grew up with an orange roll tradition. Great-grandmother Nielson originally made them; so did Grandma Livingston and Grandma McConochie. We got this particular recipe from Sister Dewey, and it tastes as scrumptious as we remember from our childhood. We typically make orange rolls twice a year: general conference weekend. If you make these the night before, then cover them with plastic wrap (sprayed with Pam) and put them in the fridge, you will only have to pull them out an hour or two before you want to bake them to rise (and not have to get up so early before conference!).

2 sticks margarine or butter
2 cups milk
6 large eggs
3/4-1 cup sugar
9-10 cups flour (unbleached white)
1 stick melted butter (1/2 cup)
1 tablespoon salt
1/2 cup water
2 1/2 tablespoons yeast
1 stick melted butter

zest from 1-2 oranges
1 1/2 cups sugar (or less, to taste)

Scald milk and butter in a small saucepan. Cool completely. Preheat oven to 350°F. Beat eggs until foamy and stiff. Dissolve yeast in water. Add sugar. Add milk and yeast. Slowly add 4 cups flour. Add salt. Add remaining flour to make a sticky dough.

Mix zest and sugar until evenly combined. Sprinkle over buttered dough before shaping. Shape rolls like a jelly roll. Cut into 1-1 1/2" segments. Grease muffin tins. Place in muffin cups and let rise. Bake 15 minutes at 350°F. Glaze with powdered sugar and water.

Serving suggestion: Scrambled eggs, bacon, orange juice and milk.