

## Orange Rolls

### Ingredients:

2 1/2 Tablespoons yeast  
3 cups warm water  
1/2 cup sugar  
1/2 cup butter, softened  
1 cup dry milk  
2 eggs  
9 cups flour

### Orange Mixture:

1/2 cup butter, room temperature  
1 cup sugar  
2 Tablespoons orange zest

### Directions:

1. In the bowl of a mixer combined yeast and water. Let stand 5 minutes.
2. Add sugar, butter, salt dry milk, eggs and 3 cups of the flour. Mix until smooth.
3. Gradually add remaining flour, about 3 cups at a time, mixing well until soft dough is formed.
4. Turn dough onto floured surface and knead by hand until smooth and elastic.
5. Place in oiled bowl and cover with saran wrap.
6. Let rise until doubled in size, about 1 hour.
7. While dough rises, combine orange mixture ingredients in small bowl.
8. Divide risen dough into 2 parts.
9. On floured surface, roll 1 part of dough out into a rectangle. Spread with 1/2 orange mixture.
10. Roll dough into a long log and cut into slices, about 1 inch thick.
11. Arrange slices, cut side up into greased baking pan leaving about 1 inch around each slice.
12. Repeat with remaining dough.
13. Let rolls rise until double in size, 30-45 minutes.
14. Bake in 350-degree oven for 20-25 minutes until golden brown.
15. Let cool 20 minutes, frost with orange cream cheese frosting.

## Orange Cream Cheese Frosting

### Ingredients:

8 ounces cream cheese, room temperature  
1/2 cup butter, room temperature  
1 pound powdered sugar  
1 Tablespoon orange zest  
Freshly squeezed orange juice

### Directions:

1. In bowl of mixer, combine cream cheese and butter until light and fluffy.
2. Add orange zest and 1/2 the powdered sugar.
3. Mix until fully combined.
4. Add remaining powdered sugar and enough orange juice to achieve desired consistency.