

Orange Rolls

Posted on Oct 01, 2003 ~ Revisited January 2022



Using the Orange Bread Recipe, here's the filling & baking instructions...

Filling:

- ½ cup honey
- ¼ cup butter
- ¾ cup coconut
- 2 tablespoon orange rind
- unsweetened coconut

Heat butter to very soft, mix with honey, and add the coconut to moisten it. Let this mixture set while preparing the dough.

Use dough from the basic bread dough recipe. Roll out enough dough for a 9×13 inch pan and spread filling over it. Roll and seal edges. Cut as you would cinnamon rolls. Let rise in refrigerator several hours or freeze to bake later. Bake at 325°-350° for about 25 minutes.

Glaze:

- ¼ cup butter
- ½ cup honey
- 2 tablespoon orange juice
- ½ cup sour cream

Melt butter in saucepan. Add remaining ingredients and heat to boiling for 3 minutes, stirring occasionally. Drizzle over rolls while still hot. You can sprinkle a little coconut or orange rind on top if you wish.