

Quick and Easy Orange Rolls by Lynn's Recipes



Lynn demonstrates how to make Quick and Easy Orange Rolls. These would be delicious for breakfast or a snack or even dessert. Recipe found on yourhomebasedmom.com via Pinterest.

Ingredients: Rolls:

- 12 frozen dinner rolls, thawed (such as Rich's Rolls)
- 1 orange, zested
- ½ cup sugar
- ½ cup melted butter

Citrus Glaze:

- 1 cup powdered sugar
- 1 Tablespoon melted butter
- 2 Tablespoons orange juice

Thaw dough in the refrigerator overnight or 2-3 hours prior to using. Cover with plastic wrap while thawing.

Spray a cookie sheet or 9x13" pan with cookie spray and set aside.

Grate orange rind and mix with sugar.

Roll thawed roll in ½ cup melted butter and then the sugar and orange zest mixture. Place on prepared pan.

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Cover with plastic wrap and allow rolls to double in size – approximately 1 hour.

Remove plastic wrap and bake at 350° for 20-25 minutes.

Make glaze while rolls are baking.

Mix together powdered sugar, 1 Tablespoon melted butter and orange juice and stir until smooth.

Let cool 5 minutes and frost with citrus glaze while warm.

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