
Orange Rolls

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 1/4 cups milk, scalded and cooled to lukewarm
1/2 cup shortening
1/3 cup sugar
1 teaspoon salt
1 yeast cake or 1 package dry yeast dissolved in 1/4 cup of warm water
2 eggs, slightly beaten
1/4 cup orange juice
2 tablespoons orange rind
5 cups flour
butter, softened
ICING
2 tablespoons orange juice
1 tablespoon orange rind
1 cup powdered sugar

In a bowl, cream the shortening, sugar and salt. Add the milk and nuts. Add the yeast mixture, eggs, orange juice, orange rind and flour. Mix.

Cover and let rise. Punch down and let rise again. Roll out on a floured board as for cinnamon rolls. Spread with butter and roll and slice. Put in a well greased pan and let rise.

Make the icing: In a bowl, mix the ingredients thoroughly.

Bake at 375 degrees for 20 minutes or until brown.

Remove from the oven and ice the rolls.

Yield: 48 rolls

Breads, Muffins

Per Serving (excluding unknown items): 4298 Calories; 129g Fat (27.1% calories from fat); 88g Protein; 691g Carbohydrate; 19g Dietary Fiber; 465mg Cholesterol; 2437mg Sodium. Exchanges: 31 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 23 Fat; 12 1/2 Other Carbohydrates.