



CINNAMON ROLLS WITH ORANGE ZEST

SERVINGS: 8 | PREP TIME: 45 MINS | COOK TIME:

INSTRUCTIONS:

1. Choose PowerPlus™ Convection setting and preheat microwave oven to 350 degrees
2. Add yeast to warm water. Let set 5 min or until foamy
3. Add warm milk to yeast mixture
4. Add flour
5. Stir together flour and yeast mixture until sticky dough forms
6. Turn dough onto floured surface
7. Knead dough for 5 minutes while adding flour to achieve a loose dough
8. Place dough in lightly oiled bowl with a towel on top to rest for 15 minutes at room temp
9. Add cinnamon to brown sugar, set aside
10. Scrape seeds from vanilla bean and add to confectioners sugar and milk in small bowl
11. Whisk together mixture until smooth
12. Stir in orange zest, set aside
13. Sprinkle dough with flour and roll out into 12 inch x 12 inch square
14. Sprinkle brown sugar, cinnamon mixture over dough to cover
15. Drizzle sugar with melted butter, reserving some to brush on later
16. Cut dough into 2 inch strips and roll up
17. Transfer rolls into greased muffin tin
18. Allow rolls to rise covered with a towel for 15 min at room temperature
19. Brush tops of rolls with melted butter and bake for 30 minutes or until golden brown
20. Let rolls cool for 10 minutes, remove from tin and drizzle with icing

INGREDIENTS:

4 cups all-purpose flour
1 package active dry yeast
1/4 cup lukewarm water
1 cup lukewarm milk
1/2 cup brown sugar
1 TBSP. cinnamon
1/4 cup melted butter
1 1/4 cup confectioners sugar
3 TBSP. milk
1/2 vanilla bean
1 TBSP. orange zest