

Orange Roll Filling #1



- 1 stick butter, softened
- 1 orange, zested (about 2 teaspoons)
- 1/4 cup fresh squeezed orange juice
- 3-4 cups powdered sugar

Cream butter and zest together, then alternate juice and powdered sugar until a thick paste forms. Spread mixture on dough that has been rolled out to large rectangle. Begin at one end and roll tightly until the whole thing has been rolled up. Make sure to tuck the ends in as you go, you do not want football shaped rolls at the ends. Use a sharp knife or the Cheese knife to cut them into 1 1/2" cinnamon rolls. Place in pan and let rise until double in size. Bake at 350 for 25-30 minutes or until internal temperature reaches 200.

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