

Glazed Orange-Walnut Sweet Rolls

Serves 1 Dozen

Ingredients

1 pkg. active dry yeast
1/3 cup warm water (105° to 115°)
2 tbl. sugar
½ cup milk
2 tbl. butter
1 tsp. salt
1 large egg
2 ¼ cups flour
Orange Filling:
3 tbl. butter, softened
1/3 cup sugar
2 tsp. grated orange rind
½ cup chopped walnuts
Orange Glaze:
½ cup sifted confectioners' sugar
1 tbl. orange juice
¼ tsp. grated orange zest

In a large bowl, sprinkle the yeast over the water. Stir in the sugar and set aside until the mixture is foamy, about 10 minutes. In a 1-quart saucepan, heat the milk until bubbles form around the side of the pan. Remove the pan from the heat and stir in the butter and salt. Cool to warm.

Stir the milk mixture and the egg into the yeast mixture. Gradually stir in enough flour to make a soft dough. Turn the dough out onto a floured surface and knead lightly until it forms a ball, about 2 minutes.

Lightly oil a large bowl. Place the dough in the bowl, turning to bring the oiled side up. Cover it with a clean cloth and let it rise in a warm place, away from drafts, until it is doubled in size, about 1 hour. Meanwhile, prepare the Orange Filling: In a bowl, combine the butter, sugar, and orange zest. Grease a 9-inch round baking pan.

Turn the dough out onto a lightly floured surface. Roll it to a 12- by 9-inch rectangle. Spread it with the filling and sprinkle with the walnuts. Starting from one long side, roll the dough up, jelly-roll style, pinching to seal the outside edge. Cut the roll into 12 slices and place them in the greased pan.

Cover the rolls with a clean cloth and let them rise again until they are double in size, about 30 minutes.

GUASTELLO'S VILLAGE MARKET

Heat the oven to 375°. Bake the rolls 25 minutes, or until they are nicely browned.

Meanwhile, prepare the Orange Glaze: In a bowl, combine the confectioners' sugar, orange juice, and grated orange zest. While the rolls are warm, remove them from the pan in one piece and drizzle them with the orange glaze.

Credit: Country Living Country Mornings Cookbook