



CS Alabama Orange Rolls

Author: adapted from *Jen @ Fresh From The...*

Servings: 8 *The Captain's Shack*, Boise, ID

Bob and Robin Young PDF: CS-AL-Orange-Rolls.pdf

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Prep: 3 hr Cook: 45 mn

Total: 3 hr 45 min

Note: Amazing brunch rolls that have just the right amount of sweet and tangy orange flavor. Valencia or Navel oranges are used throughout this recipe.

Ingredients: Dough:

3 c (15 ounces) All-Purpose Flour

$\frac{1}{4}$ c (1.75 ounces) Granulated Sugar

$2\frac{1}{4}$ t Instant or Rapid-Rise yeast

1 t Celtic Sea Salt

$\frac{1}{2}$ c Fresh Valencia or Navel Orange juice, warm (110 degrees F)

$\frac{1}{4}$ c Heavy Cream

6 T unsalted Butter, cut into 6 pieces and softened

1 lg Egg plus 1 large Yolk

Filling:

$\frac{1}{2}$ c (3.5 ounces) Granulated Sugar

2 grated Orange Zest

2 T unsalted Butter, softened

Glaze:

$\frac{1}{4}$ c Heavy Cream

$\frac{1}{4}$ c (1.75 ounces) Granulated Sugar

2 T fresh squeezed Orange Juice, Valencia or Navel

2 T unsalted Butter

$\frac{1}{8}$ t Celtic Sea Salt

Directions:

For the Dough: In a stand mixer bowl, whisk flour, sugar, yeast, and salt together. Add orange juice, cream, butter, and egg and yolk. Using the dough hook, knead on medium speed until dough comes together, about 2 minutes. Increase speed to medium-high and continue to knead dough until smooth and elastic, about 8 minutes longer. Dough will be nice and soft.

Transfer dough to lightly floured counter and knead until smooth ball forms, about 30 seconds. Place dough in a greased large bowl, cover tightly with plastic wrap, and let rise in a warm place until doubled in size, $1\frac{1}{2}$ to 2 hours.

For the Filling: Combine sugar and zest in a small bowl. Transfer dough to lightly floured counter. Roll dough into 16 by 8-inch rectangle with long side parallel to counter's edge. Spread butter over surface of dough using small offset spatula, then sprinkle evenly with sugar mixture. Roll dough away from you into tight, even log and pinch seam to seal.

Grease 9-inch cake pan, line bottom with parchment paper, then grease parchment. Roll log seam side down and cut into eight 2-inch-thick slices using a serrated knife. Place 1 roll in center of prepared pan and others around perimeter of pan, seam sides facing center. Cover with plastic and let rise in a warm place until doubled in size, 1 to 1½ - hours. Adjust oven rack to middle position and heat oven to 325°F.

Discard plastic and bake rolls until golden brown on top and interior of center roll registers 195°F, 40 to 50 minutes. Let rolls cool in the pan on a wire rack for 30 minutes.

For the Glaze: Once rolls have cooled for 30 minutes, combine all ingredients in a small saucepan and bring to a boil over medium heat. Cook, stirring frequently, until large, slow bubbles appear and mixture is syrupy, about 4 minutes. Using spatula, loosen rolls from sides of pan and slide onto platter; discard parchment. Brush glaze over tops of rolls and serve warm.