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# Orange Rolls II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**2 packages dry yeast**  
**1 cup lukewarm water**  
**1 teaspoon salt**  
**1/3 cup sugar**  
**1/3 cup salad oil**  
**2 eggs, well beaten**  
**4 cups flour**  
**ORANGE BUTTER**  
**1/4 cup frozen orange juice, undiluted**  
**1 1/3 sticks butter**  
**1 box powdered sugar**

Dissolve the yeast in one cup of lukewarm water. Add the salt, sugar, oil and eggs. Beat well.

Add the flour, two cups at a time, beating after each addition. Knead well. Place in a bowl and cover with a damp tea towel. Let rise until more than doubled in bulk.

Make into rolls (try cloverleaf style - roll the dough into one-inch balls and drop three at a time in a greased muffin tin.) Let rise again.

Bake at 375 degrees for 20 to 25 minutes.

Spread the warm rolls with orange butter.

Yield: 2 dozen

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 4368 Calories; 203g Fat (41.8% calories from fat); 71g Protein; 567g Carbohydrate; 18g Dietary Fiber; 754mg Cholesterol; 3536mg Sodium. Exchanges: 25 1/2 Grain(Starch); 2 Lean Meat; 38 1/2 Fat; 12 Other Carbohydrates.*