



Quick Shortcut Cinnamon Rolls with Orange Glaze

Camine Pappas / Makes 12-14 Rolls / January 2019

INGREDIENTS:

1 package pizza dough rolled to a 12 by 12 square
8 T salted butter
1/3 C raisins
1-2 T granulated sugar
1 T good cinnamon
2 T juice of 1 orange
1 T grated orange zest
1 t vanilla extract
Dash of kosher salt
½ - ¾ C confectioner's sugar



METHOD:

Preheat oven to 400 degrees F.

Unroll dough and lay onto a floured surfaced. Using a floured rolling pin, roll out to desired size. I did 12" by 12".

Using a spatula, take 4 T soft butter and spread it evenly over the dough. Sprinkle the granulated sugar and then the cinnamon over the dough. Sprinkle with the raisins. Starting at one end, carefully roll away from you until you have a long tube. Cut into 12-14 even pieces. Lay them in a well buttered small baking dish. I used a dish about 7 by 10 inches. Brush the tops with 2 T of melted butter and a smattering of cinnamon sprinkled on top. Bake for about 20 minutes until golden brown.

In a small bowl squeeze the orange juice and zest and add the vanilla and pinch of salt. Slowly add the confectioner's sugar about ¼ C at a time until you get the desired consistency. Serve rolls with glaze!

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