

Dutch Oven Orange Blossom

Servings: 12

Skills: Intermediate

Prep Time: 10 min (not including thaw time)

Bake Time: 20-25 min

Ingredients

6 Rhodes Texas™ White Rolls, thawed

1 orange peel, grated

1/2 cup sugar

1/4 cup butter or margarine

1 cup powdered sugar

1 tablespoon butter or margarine

2 tablespoons fresh orange juice

Instructions

Thaw rolls until soft (about 1 1/2 hours at room temperature). Mix sugar, orange peel and butter. Cut each roll into four pieces. Stretch each piece to about three inches and dip into melted butter and sugar mixture, coat thoroughly. Put one piece in center of a 9-inch round sprayed baking pan, and surround with remaining pieces in spiral pattern. Cover with plastic wrap and let rise until double. Remove wrap. Place baking pan in the bottom of Dutch Oven. Bake at 350°F for 20 to 25 minutes. Remove from pan immediately.

Citrus Glaze;

Combine powdered sugar, butter and juice and mix until thin. Glaze blossom while warm.

