



orange ginger
cinnamon rolls

Inspired by a cake my eldest sister made for us a while back, today I made my to-die-for orange ginger cinnamon rolls that will take you to heaven & beyond!



Ingredients

2 and 3/4 cups all-purpose flour

4 tablespoons of sugar

1 teaspoon salt

2 and 1/4 teaspoons of yeast

3/4 cup milk

3 Tablespoons butter (unsalted)

1 large egg (at room temperature)

2 tablespoons of orange zest

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5 tablespoons of orange juice

2 tablespoons of ginger, grated

3 Tablespoons unsalted butter, softened to room temperature

2 Tablespoons ground cinnamon

1 tablespoon of nutmeg

1 tablespoon granulated sugar

Method

In a large bowl, add the dry ingredients: the flour, the sugar, salt, and yeast together. Mix them all up until completely combined then set aside. Heat your milk and butter together in the microwave until the butter is melted and the mixture is warm to touch. This should take a little under a minute. Stir in 5 Tablespoons of orange juice, 1 Tablespoon orange zest, ginger and the egg. Once mixed, pour this into your dry ingredients and stir with your mwiko until it forms a soft dough and is JUST combined. Next, on your lightly floured counter top, knead the dough for 1 minute. Place in a lightly greased bowl and let rest for about 10 minutes. Roll the dough into a rectangle, Spread some softened butter on top of the flattened dough. In a bowl, mix together the cinnamon, nutmeg, sugar, and remaining orange zest. Sprinkle it all over the dough.

Roll it, slice it and place the buns in the cake bowl. Bake for 25 min in a 150degree oven. Once done, drizzle the orange dressing as you please.



SERVE WITH: on it's own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/orange-ginger-cinnamon-rolls/>

