

Orange Date Cinnamon Rolls

Ingredients:

- 1 loaf white bread dough thawed
- 2 tablespoons butter or margarine melted
- 1/2 cup sugar
- 3 teaspoons ground cinnamon
- 1/2 cup chopped medool dates
- 1/2 cup chopped orange peel

Icing:

- 1 cup powdered sugar
- 2-3 tablespoons milk
- 1 tablespoon orange juice
- 1 teaspoon orange zest
- 2 tablespoons chopped orange peel

Directions:

On a lightly sprayed counter, roll dough into a 12×18 inch rectangle. Brush with melted butter. Combine sugar, ground cinnamon, chopped dates and orange peel. Sprinkle mixture over melted butter.

Starting on long side, roll up jelly roll style. Cut into 12 equal pieces. Place in a greased 9-inch round baking pan.* Cover rolls with sprayed plastic wrap and let rise until double in size. This step will depend on several different factors. Humidity, home temperature, bread dough etc and so forth.

Remove plastic wrap and bake at 350°F for 15-20 minutes. Cool in pan for 5 minutes. Remove from pan and drizzle with icing while still warm.

Make Icing: Combine powdered sugar, milk, butter and vanilla; mix well.

