**Cranberry Orange Rolls**

Move over, cinnamon buns! Instead of cinnamon and sugar, we've filled these moist, tender breakfast rolls with our tart, subtly sweet cranberry orange spread. Top them off with a luscious orange glaze for a decadent holiday treat.

Top of Form

Volume Ounces Grams

Bottom of Form

* 1, 2/3 cup lukewarm water
* 2. 1/4 cup orange juice
* 3. 2 cups [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 4. 1/4 cup (4 tablespoons) soft unsalted butter
* 5. 1/4 teaspoon [Fiori di Sicilia](http://www.kingarthurflour.com/recipes/detail.jsp?id=1924)
* 6. 2 teaspoons [SAF Gold instant yeast](http://www.kingarthurflour.com/recipes/detail.jsp?id=1457)
* 7. 2 tablespoons sugar
* 8. 3/4 teaspoon salt
* 9. 1/4 cup [Baker's Special Dry Milk](http://www.kingarthurflour.com/recipes/detail.jsp?id=1188) or nonfat dry milk
* 10. 1/4 cup [potato flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3026)

**Filling**

* 11. 1/2 cup [cranberry orange spread](http://www.kingarthurflour.com/recipes/detail.jsp?id=11321)

**Icing**

* 12. 1 cup confectioners' sugar
* 13. 3 to 5 drops [Fiori di Sicilia](http://www.kingarthurflour.com/recipes/detail.jsp?id=1924)
* 14. 1 to 2 tablespoons orange juice

**Rolls**

* 5 3/8 ounces lukewarm water
* 2 ounces orange juice
* 8 1/2 ounces [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 2 ounces soft unsalted butter
* 1/4 teaspoon [Fiori di Sicilia](http://www.kingarthurflour.com/recipes/detail.jsp?id=1924)
* 2 teaspoons [SAF Gold instant yeast](http://www.kingarthurflour.com/recipes/detail.jsp?id=1457)
* 7/8 ounce sugar
* 3/4 teaspoon salt
* 1 1/4 ounces [Baker's Special Dry Milk](http://www.kingarthurflour.com/recipes/detail.jsp?id=1188) or nonfat dry milk
* 1 5/8 ounces [potato flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3026)

**Filling**

* 5 1/2 ounces [cranberry orange spread](http://www.kingarthurflour.com/recipes/detail.jsp?id=11321)

**Icing**

* 4 ounces confectioners' sugar
* 3 to 5 drops [Fiori di Sicilia](http://www.kingarthurflour.com/recipes/detail.jsp?id=1924)
* 1/2 to 1 ounce orange juice

**Rolls**

* 152g lukewarm water
* 57g orange juice
* 241g [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 57g soft unsalted butter
* 1/4 teaspoon [Fiori di Sicilia](http://www.kingarthurflour.com/recipes/detail.jsp?id=1924)
* 2 teaspoons [SAF Gold instant yeast](http://www.kingarthurflour.com/recipes/detail.jsp?id=1457)
* 25g sugar
* 3/4 teaspoon salt
* 35g [Baker's Special Dry Milk](http://www.kingarthurflour.com/recipes/detail.jsp?id=1188) or nonfat dry milk
* 46g [potato flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3026)

**Filling**

* 156g [cranberry orange spread](http://www.kingarthurflour.com/recipes/detail.jsp?id=11321)

**Icing**

* 113g confectioners' sugar
* 3 to 5 drops [Fiori di Sicilia](http://www.kingarthurflour.com/recipes/detail.jsp?id=1924)
* 14g to 28g orange juice

**Directions**

1. To make the rolls: Mix and knead all the ingredients together to make a soft, smooth dough.
2. Place the dough in a lightly greased bowl, cover, and let it rise until nearly doubled in bulk, about 60 minutes.
3. Gently deflate the dough, and transfer it to a lightly greased work surface. Pat it into a 16" x 12" rectangle.
4. Spread the filling evenly over the dough.
5. Roll the dough into a log starting with a short edge; pinch the seam closed.
6. Cut the log into 9 slices.
7. Place the rolls into a lightly greased 9" square ceramic baker (or see "tips" below), cover, and let them rise until noticeably puffy, about 45 to 60 minutes.
8. Preheat the oven to 375°F.
9. Bake the rolls until they're brown around the edges and golden brown in the center, about 25 to 35 minutes; tent with foil if they appear to be browning too quickly.
10. To make the icing: Combine the sugar, Fiori, and enough orange juice to make a spreadable icing.
11. Let the rolls cool for 10 minutes, then spread with the icing and serve. Store any leftovers well-wrapped, at room temperature, for several days; freeze for longer storage.
12. Yield: 9 rolls.

**Tips from our bakers**

* We prefer SAF Gold instant yeast for our sweet breads and rolls, but use SAF Red if that's what you have on hand. Just be sure to allow extra time for rising.
* If you don't have Fiori di Sicilia, substitute 1 teaspoon vanilla extract in the rolls, and 1/2 teaspoon in the glaze.