

ORANGE TEA ROLLS

PUT ON TO BOIL 1/2 CUP OF WATER. ADD 1/3 CUP OF SHORTENING AND 3 TBSP OF SUGAR. WHEN IT COMES TO A BOIL POUR INTO MIXING BOWL. LET STAND UNTIL COOL. ADD 1 TEAS OF SALT. 1 YEAST CAKE AND 2 WELL BEATEN EGGS. ADD GRADUALLY 3 CUPS OF SIFTED FLOUR AND 1/2 CUP OF WARM MILK UNTIL IT FORMS A SOFT DOUGH. KNEAD WELL AND LET STAND 2 HOURS.

ROLL OUT UNTIL THE DOUGH IS 1/2 INCH THICK AND ABOUT 6 INCHES WIDE. SPREAD WITH ORANGE FILLING AND COCONUT. ROLL AS YOU WOULD A JELLY ROLL AND CUT INTO 1/2 INCH SLICES. PLACE IN WELL GREASED MUFFIN TINS. LET THEM RISE 1 HOUR OR UNTIL ALMOST DOUBLE. BAKE IN 400 DEGREE OVEN FOR 25 MINUTES.

ORANGE FILLING: CREAM WELL 1/2 CUP OF SUGAR, 1/4 CUP BUTTER, 2 TBSP GRATED ORANGE RIND. SPREAD MIXTURE OVER DOUGH THAT HAS BEEN ROLLED OUT AND SPRINKLED WITH ANGEL FLAKE COCONUT. MAKES ABOUT 3-1/2 DOZEN