

## St. Lucy's Sweet Orange Rolls

Recipe from *A Homemade Year: The Blessings of Cooking, Crafting, and Coming Together* by Jerusalem Jackson Greer (Paraclete Press, 2013) Reprinted with permission from the author.

One way that people celebrate St. Lucy's Day on Dec. 13<sup>th</sup> is by making and eating saffron rolls for breakfast! Since you may not have saffron in your pantry, these sweet rolls provide a yummy, easy alternative. Make these rolls for breakfast on St. Lucy's Day to celebrate with your household!

### INGREDIENTS:

- 1 ½ tablespoons butter
- 1 large tube of prepared flaky cinnamon roll dough
- Icing package that comes with your rolls
- 1 cup chopped walnuts
- 1 teaspoon orange juice OR the juice from 1 mandarin orange
- 1 teaspoon orange zest (about half of 1 orange or 1 whole mandarin orange)
- Butter or cooking spray for your baking pan



### DIRECTIONS:

1. Preheat the oven to 400 degrees.
2. Thoroughly grease inside edges and bottom of a pie pan with butter or cooking spray.
3. Cut 1 tablespoon of butter into small parts and place randomly in bottom of pan. In a small bowl mix together the premade icing, juice, ½ tablespoon melted butter, and orange zest to make a glaze. Warm in microwave for 40 seconds.
4. Pour your glaze in the bottom of the pan, spreading it around as you pour.
5. Add the chopped nuts covering the glaze.
6. Place cinnamon rolls on top of the nut/glaze mixture, **cinnamon side down**. They will be touching.
7. Bake until the rolls are golden (about 15-20 minutes).
8. Remove from oven and let cool. After buns have cooled, flip them out on a plate and serve.