

CINNAMON ROLLS

- 1/2 Sweet Roll Dough (page 50)
- 2 tablespoons margarine or butter, softened
- 1/4 cup sugar
- 2 teaspoons ground cinnamon
- Glaze (below)

Flatten dough with hands or rolling pin into rectangle, 15x9 inches, on lightly floured surface; spread with margarine. Mix sugar and cinnamon; sprinkle over rectangle. Roll up tightly, beginning at 15-inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Cut into nine 1 1/2-inch slices. Place slightly apart in greased square pan, 9x9x2 inches, or in greased medium muffin cups, 2 1/2x1 1/4 inches. Let rise until double, about 40 minutes.

Heat oven to 375°. Bake until golden brown, 25 to 30 minutes. Spread rolls with Glaze while warm. **9 rolls; 240 calories per roll.**

Glaze

Mix 1 cup powdered sugar, 1 tablespoon milk and 1/2 teaspoon vanilla until smooth and of desired consistency.

Butterscotch-Pecan Rolls: Before flattening the dough into rectangle, heat 1/4 cup margarine or butter until melted; stir in 1/2 cup packed brown sugar, 1/2 cup pecan halves and 2 tablespoons corn syrup. Spread in pan. Roll dough, slice, let rise and bake as directed. Immediately invert pan on heatproof serving plate. Let pan remain 1 minute.

HONEY TWIST COFFEE CAKE

- 1 package regular or quick-acting active dry yeast
- 1/4 cup warm water (105 to 115°)
- 2 1/2 to 3 cups all-purpose flour*
- 1 cup plain yogurt
- 2 tablespoons granulated sugar
- 2 tablespoons margarine or butter, softened
- 1 teaspoon salt
- 1 egg
- 1/3 cup packed brown sugar
- 1/4 cup margarine or butter, melted
- 1/4 cup honey
- Honey-Nut Filling (below)

Dissolve yeast in warm water in 2 1/2-quart bowl. Add 1 1/2 cups of the flour, the yogurt, granulated sugar, 2 tablespoons margarine, the salt and egg. Beat on low speed until moistened. Beat on medium speed, scraping bowl occasionally, 3 minutes. Stir in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased 2 1/2-quart bowl; turn greased side up. Cover and let rise in warm place until double, about 1 hour. (Dough is ready if indentation remains when touched.)

Mix the brown sugar, 1/4 cup margarine and the honey in ungreased rectangular pan, 13x9x2 inches; spread evenly in pan. Punch down dough; roll into rectangle, 24x9 inches. Spread Honey-Nut Filling crosswise over half of rectangle; fold dough crosswise over filling. Cut rectangle crosswise into six 2-inch strips. Twist each strip loosely; place crosswise in pan. Cover and let rise until double, about 1 hour.

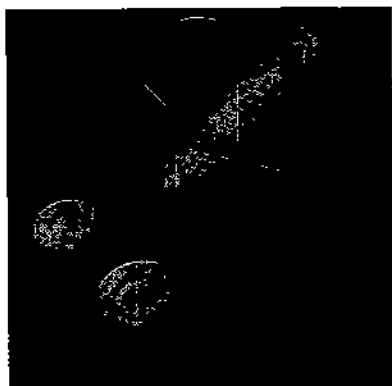
Heat oven to 375°. Bake until golden brown, 20 to 25 minutes. Immediately invert pan on heatproof serving plate. Let pan remain 1 minute.

1 coffee cake (18 servings); 200 calories per serving.

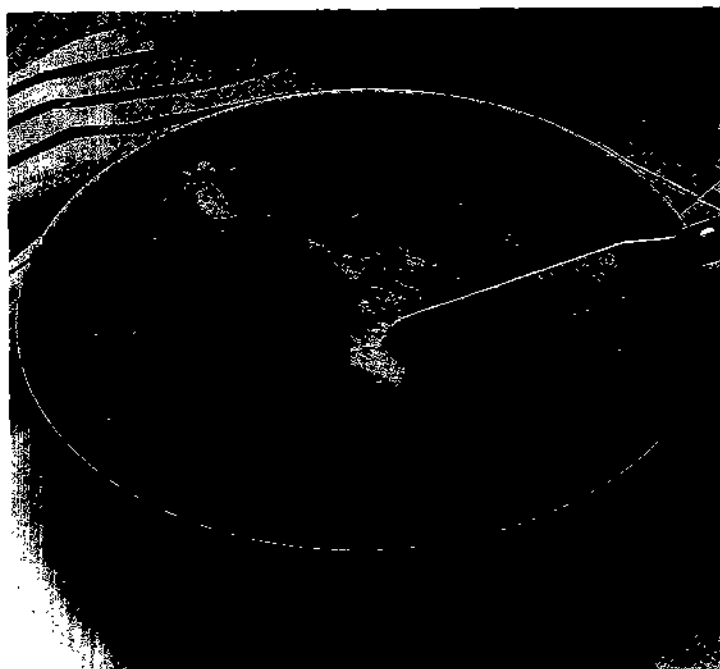
*If using self-rising flour, omit salt.

Honey-Nut Filling

Mix 1/3 cup margarine or butter, softened, 1/4 cup finely chopped nuts and 1/4 cup honey.



To cut even slices, place a piece of dental floss or heavy thread under roll. Bring ends of floss up and crisscross at top of roll. Pull strings in opposite directions.



Orange Rolls

SWEET ROLL DOUGH

- 1 package regular or quick-acting active dry yeast
- $\frac{1}{2}$ cup warm water (105 to 115°)
- $\frac{1}{2}$ cup lukewarm milk (scalded then cooled)
- $\frac{1}{3}$ cup sugar
- $\frac{1}{3}$ cup shortening or margarine or butter, softened
- 1 teaspoon salt
- 1 egg
- $3\frac{1}{2}$ to 4 cups all-purpose flour*

Dissolve yeast in warm water in $2\frac{1}{2}$ -quart bowl. Stir in milk, sugar, shortening, salt, egg and 2 cups of the flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle. Turn onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased $2\frac{1}{2}$ -quart bowl; turn greased side up. Cover; let rise in warm place until double, about $1\frac{1}{2}$ hours. (Dough is ready if indentation remains when touched.) Punch down dough. Use for Orange Rolls (right) and Cinnamon Rolls (page 51).

*If using self-rising flour, omit salt.

Do-ahead Tip: After kneading, cover dough and refrigerate in greased bowl no longer than 3 days.

ORANGE ROLLS

- $1\frac{1}{2}$ cups powdered sugar
- 3 tablespoons margarine or butter, softened
- 1 tablespoon grated orange peel
- 2 tablespoons orange juice
- $\frac{1}{2}$ Sweet Roll Dough (left)

Beat all ingredients except dough until smooth and creamy. Flatten dough with hands or rolling pin into rectangle, 12x7 inches, on lightly floured surface; spread with half of the orange mixture. Roll up tightly, beginning at 12-inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Cut into twelve 1-inch slices. Place slightly apart in greased round pan, 8x1 $\frac{1}{2}$ inches. Let rise until double, about 40 minutes.

Heat oven to 375°. Bake until golden brown, 20 to 25 minutes. Frost with remaining orange mixture while warm. 1 dozen rolls; 195 calories per roll.