

CINNAMON ORANGE ROLLS

Free up your oven for other brunch favorites and create amazing cinnamon rolls in your Premiere Slow Cooker. A blend of spices in the filling and a zesty orange glaze take this classic a.m. treat over the top. Yum!

Yields: 10 rolls

Time: 30 minutes prep, 1hr 45 minutes cooking, 2hr 15 minutes total

INGREDIENTS:

For the rolls:

8 tablespoons unsalted butter, room temperature

1 1/3 cups warm water (just above body temperature)

1 tablespoon active dry yeast

1/4 cup honey

3 1/2 cups unbleached all-purpose flour

1 teaspoon kosher salt

1/2 cup granulated sugar

1/2 cup light brown sugar

1 tablespoon ground cinnamon

1/2 teaspoon freshly grated nutmeg

1/2 teaspoon ground cardamom

For the glaze:

3 cups confectioners' sugar

2 tablespoons orange juice, freshly squeezed

1 tablespoon orange zest

1 teaspoon pure vanilla bean paste

3 to 4 tablespoons whole milk

PREPARATION INSTRUCTIONS: