

Coconut-Orange Caramel Rolls

Recipe developer: Shelli McConnell

9 frozen cinnamon sweet-roll dough spirals
2 teaspoons butter, softened
1/2 cup chopped almonds
1/3 cup coconut
1/4 cup butter, melted
1 teaspoon grated orange peel
1/2 cup sugar
1/4 cup caramel ice cream topping*
1 tablespoon orange juice

Grease a large baking sheet with shortening. Place frozen rolls 2 inches apart on the prepared baking sheet. Cover with plastic wrap. Refrigerate overnight to let dough thaw.

Remove rolls from refrigerator; let stand for 15 minutes. Meanwhile, preheat oven to 350°F. Using a pastry brush, generously coat twelve 2 1/2-inch muffin cups with the 2 teaspoons softened butter. Divide almonds and coconut evenly among muffin cups.

In a small shallow bowl, stir together melted butter and orange peel. Place sugar in another shallow bowl.

Using kitchen scissors or a serrated knife, cut each roll into four pieces. Dip each roll piece in melted butter and then roll in sugar. Arrange three roll pieces in each muffin cup.

In a small glass measure, stir together caramel topping and orange juice. Drizzle topping over each roll.

Place muffin cups on a large baking sheet. Bake in the preheated oven about 22 minutes or until rolls are puffed and golden. Let cool in pan on a wire rack for 1 minute. Using hot pads, carefully place the baking sheet on top of the muffin cups. Carefully invert muffin pan to release rolls onto the baking sheet. Using a spatula, scrape out any topping that remains in pan and spread on rolls. Serve warm. Makes 12 rolls.

*Note: Use a good-quality caramel topping as they are slightly thicker.

From Spring Menu: A fabulously tasty brunch with friends, page 34 – 36, Spring 2007 issue of *Make Mine Wine*.