

# Orange Butter Coffee Rolls

7g *dry yeast*  
60ml *warm water*  
50g *sugar*  
5g *salt*  
2 *eggs*  
120g *sour cream*  
120g *melted butter*  
350g *flour*

◇  
1 Tbsp *melted butter*  
75g *toasted coconut flakes*  
150g *sugar*  
2 Tbsp *orange zest*

◇  
150g *sugar*  
120g *sour cream*  
30ml *orange juice*  
60g *melted butter*  
20g *toasted coconut flakes*

Proof yeast in warm water, then add sugar, salt, eggs, sour cream, butter and flour and process until a ball of dough forms.

Cover and let rise in a warm place until doubled in size; about 2 hours.

Knead dough about 15 times, then roll out in two batches to form 12" (30cm) circles. Brush with 1 Tbsp melted butter. Combine coconut flakes with sugar and orange zest, and sprinkle on top. Cut into 12 wedges and roll up into crescents.

Place seam-side down on a well-greased cookie sheet and let rise until doubled in size; about 1 hour.

Preheat oven to 350°F (175°C). Bake for 25-30min until golden brown.

Combine remaining sugar, sour cream, orange juice and butter and bring to a boil for about 3 minutes. Glaze rolls and sprinkle with remaining coconut flakes.

*Makes two dozen rolls.*