

STREUSEL CINNAMON ROLLS WITH ORANGE ICING

- 1 canister store-bought crescent rolls
- 2 T butter, melted
- Streusel topping (although you could also throw together some ground cinnamon, brown sugar, and crushed nuts)

For the icing:

- 2 T unsalted butter
- 1 C confectioner's sugar, measured then sifted
- 2 T orange juice
- 1/2 t vanilla extract

Preheat oven according to package directions on crescent rolls. Roll out dough, separating into the 8 perforated pieces. Brush each with melted butter. Spoon streusel topping (or cinnamon-sugar mixture) onto each piece. Roll up each pastry as directed on the package, place on a baking sheet, and bake according to package directions. (I did 350 for about 15 minutes.)

Meanwhile, measure out all ingredients for the orange icing. On a double boiler on the stove (I use a metal mixing bowl and a saucepan), melt butter. Remove from heat and whisk in sugar and orange juice. Return to the double boiler over a low simmer and cook for about 5 minutes, stirring occasionally. Remove from heat, add vanilla extract, and continue to stir. The icing will thicken as it cools. Miss Impatient over here put my metal mixing bowl into a larger bowl of ice water to make this happen a little faster.

Allow rolls to cool for about 5 minutes after they come out of the oven, then transfer to a cooling rack. When the icing has reached your desired viscosity, spoon over the warm rolls. Serve immediately (recommended) or allow to cool completely on the rack and store in Tupperware.

