

# **Orange-Honey Buns**

🏷 Vegetarian 🌘 Gluten Free 🗿 Dairy Free







## **Ingredients**

1 20 001 111 80 110110 7 0 71 41		20 servings honey syrup
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- 20 servings orange-honey glaze
- 0.8 cup orange marmalade
- 0.5 cup cranberries dried sweetened
- 1 cup water boiling
- 16 oz roll mix hot
- 16 oz roll mix hot

### **Equipment**

frying pan

	oven		
	wire rack		
	plastic wrap		
	serrated knife		
Directions			
	Pour 1 cup boiling water over cranberries; let stand 10 minutes.		
	Drain and pat dry.		
	Lightly grease 2 (8-inch) round cake pans. Spoon Honey Syrup into each pan.		
	Prepare hot roll dough as directed on back of package; let dough stand 5 minutes.		
	Roll dough into an 18- x 10-inch rectangle.		
	Spread dough with orange marmalade; sprinkle with prepared cranberries.		
	Roll dough up tightly, starting at 1 long end; cut into 16 slices using a serrated knife.		
	Place 1 slice in center of each prepared pan.		
	Place 7 slices around center roll in each pan.		
	Cover pans loosely with plastic wrap; let rise in a warm place (85), free from drafts, 30 to 45 minutes or until doubled in bulk.		
	Preheat oven to 35		
	Uncover rolls; bake 15 to 20 minutes or until golden brown and done. Cool rolls in pans on a wire rack 5 minutes.		
	Brush rolls with Orange-Honey Glaze.		
	Nutrition Facts		
	PROTEIN 0.38%		
Properties			

Glycemic Index:5.23, Glycemic Load:6.02, Inflammation Score:0, Nutrition Score:0.38260870362106%

### **Flavonoids**

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.14mg, Quercetin: 0.14mg,

### **Nutrients** (% of daily need)

Calories: 81.41kcal (4.07%), Fat: 0.03g (0.05%), Saturated Fat: Og (0.02%), Carbohydrates: 22g (7.33%), Net Carbohydrates: 21.73g (7.9%), Sugar: 20.89g (23.22%), Cholesterol: Omg (0%), Sodium: 8.02mg (0.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.08g (0.17%), Fiber: 0.27g (1.09%), Manganese: 0.02mg (1.08%)