

Sourdough Orange Cinnamon Rolls

Prep: 20 minutes • Cook: 25 minutes

Soft, gooey sourdough cinnamon rolls infused with fresh orange zest and juice, finished with a bright citrus glaze for a festive, aromatic bite.

Ingredients

- 1/2 cup sourdough starter (bubbly and active)
- 1/4 cup water
- 1/4 cup orange juice (freshly squeezed)
- 4 cups all-purpose flour
- 1/2 cup neutral oil
- 1/2 cup honey
- 2 eggs
- 1/2 tablespoon orange zest
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter (softened)
- 3/4 cup sugar
- 1 tablespoon cinnamon
- 1 tablespoon orange zest
- 1 cup powdered sugar
- 1–2 tablespoons orange juice (freshly squeezed)

Instructions

1. Combine active sourdough starter, water, orange juice, flour, oil, honey, eggs, and orange zest in a stand mixer with a dough hook. Mix on low until the dough comes together, then knead 6–8 minutes until smooth and it passes the windowpane test.
2. Transfer dough to a greased bowl, cover tightly, and bulk ferment at room temperature overnight.
3. After the bulk rise, add baking soda, baking powder, and salt. Mix in the stand mixer for 5 minutes (or knead by hand) until well incorporated.
4. Preheat oven to 375°F (190°C).
5. On a lightly floured surface, roll dough into a 12×14-inch rectangle about 1/4 inch thick.
6. Make the filling: In a small bowl, mix softened butter, sugar, cinnamon, and orange zest until combined. Spread evenly

over the dough.

7. Starting from a long edge, roll the dough up tightly and pinch the seam to seal.
8. Slice into 12 rolls using a sharp knife, bench scraper, or unflavored dental floss. Arrange in a greased or parchment-lined baking dish.
9. Bake 20–25 minutes, or until golden brown.
10. Make the glaze: Whisk powdered sugar with orange juice until smooth and desired consistency is reached.
11. Let rolls cool about 10 minutes, then drizzle with the orange glaze and serve.

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