



## ORANGE UPSIDAIISIES

- 1 Teaspoon Grated Orange Rind
- 3/4 Cup Orange Juice
- 1/2 Cup Sugar
- 1/3 Cup Butter
- 1/8 Teaspoon Salt
- 2 Cups Sifted Flour
- 3 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/3 Cup Salad Oil
- 3/4 Cup Milk
- 2 Tablespoons Sugar
- 1 Teaspoon Cinnamon
- 1/8 Teaspoon Salt

## DIRECTIONS

1. Combine orange rind, juice, sugar, butter and salt in a saucepan.
2. Simmer over low heat for 10 minutes.
3. Divide into 12 muffin cups.
4. Sift together flour, baking powder and salt.
5. Combine salad oil and milk.
6. Add to dry ingredients and blend well.
7. Roll out on a floured board to a 13 x 10 inch rectangle.
8. Combine sugar cinnamon and salt.
9. Sprinkle over the dough.
10. Roll as for a jelly roll.
11. Cut with a strong thread into 12 even pieces.
12. Place in prepared muffin cups.
13. Bake in a 400 degree oven for 20 to 25 minutes.
14. Let stand 5 minutes.
15. Invert on a platter.