



## The Tick Tock Tea Room

Hollywood, California  
1930-1988

### Tick Tock Sticky Orange Rolls

The Tick Tock Room was a family restaurant that served hearty foods in Hollywood. Sadly, closed when the future family generations wanted out of the business.

Makes 18 Rolls

9x13-inch baking pan, lined with parchment paper

Preheat oven to 425°F

4 cups	all-purpose flour	2 teaspoons	ground cinnamon
6 teaspoons	baking powder	1/4 teaspoon	ground cloves
2 teaspoons	salt	1 (6-ounce) can	frozen orange juice concentrate, thawed
1-1/3 cup	whole milk		
3/4 cup	unsalted butter, melted		
1/4 cup	granulated sugar	1/2 cup	granulated sugar
2 teaspoons	fresh orange zest	1/4 cup	unsalted butter

In a large bowl, whisk flour, baking powder and salt. Add milk and first melted butter, mix to a dough. Knead to gather together.

Roll out in a rectangle to 1/4-inch thick on a floured surface.

Meanwhile, in a small bowl, mix first sugar, orange zest, cinnamon, and cloves. Sprinkle evenly on the dough. Roll up like a jelly roll. Cut into 18 slices.

Meanwhile, in a small saucepan, heat orange juice concentrate, second sugar and, second butter until fully melted, about 5 minutes. Pour into the bottom of the baking pan. Place rolls on top of mixture three by six.

Place into in center of the oven, bake for 20 to 24 minutes or until lightly brown. Turn pan over onto a serving dish immediately after baking or they will stick into the pan.