**Cranberry-Orange Cinnamon Rolls**

**Dough:**

2 cups all purpose flour

2 tsp baking powder

½ tsp salt

2 Tbsp sugar

1 tsp vanilla extract

1 ½ cup heavy cream

**Filling:**

¾ cup brown sugar

½ cup granulated sugar

1/3 cup dried cranberries

1 Tbsp cinnamon

**Icing:**

2 cups powdered sugar

2 Tbsp milk

2 tsp orange extract

4 Tbsp butter, melted

**INSTRUCTIONS**

1. Preheat oven to 400 degrees.
2. In a bowl, stir together brown sugar, white sugar, dried cranberries, and cinnamon and set aside.
3. Whisk flour, baking powder, sugar, and salt in a large bowl.
4. Stir the cream and vanilla extract in to the flour mixture and mix just until combined. Dough will be soft and moist.
5. Roll out dough (use flour as needed) into a large rectangle.
6. Brush melted butter over dough.
7. Sprinkle filling mixture evenly over the dough.
8. Roll dough up lengthwise so that you have a long log.
9. Cut dough log in 20-24 **even** pieces.
10. Place dough pieces flat into baking dishes.
11. Bake for 12-15 minutes or until light brown.
12. While baking, whisk together powdered sugar, milk, and orange extract until evenly mixed and it looks like icing.