

## Zesty Orange Knots: The Sweet Citrus Treat You Didn't Know You Needed

Zesty Orange Knots: Your New Favorite Brunch Treat ?



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

- 1 (16 oz) can refrigerated biscuits
- 3 tbsp melted butter
- 2 tbsp granulated sugar
- 1 tbsp orange zest (from about 1 orange)
- 1/2 cup powdered sugar
- 1 tbsp freshly squeezed orange juice
- 1 tsp orange zest (from about 1/2 orange)

### DIRECTIONS

- 1. Preheat & : Prep:** Heat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2. Mix : Orange Sugar:** In a small bowl, stir together the granulated sugar and 1 tbsp of orange zest.
- 3. Shape the : Knots:** Cut each biscuit in half. Roll into ropes and tie into loose knots, tucking ends underneath.
- 4. Butter & : Coat:** Brush tops with melted butter, then dip them in the orange sugar mixture.
- 5. Bake:** Bake for 8-10 minutes until golden brown.
- 6. Make the : Glaze:** While baking, whisk powdered sugar, orange juice, and remaining zest until smooth.
- 7. Glaze & : Cool:** Brush the warm knots with the glaze. Let sit for 2-3 minutes before serving.

### SWAPS & NOTES

You can use bottled orange juice and pre-zested orange peel, but fresh zest makes a major difference in flavor.

Add a hint of spice: A tiny pinch of ground cinnamon or cardamom added to the sugar mix makes these feel even more special.

Make it vegan: Use plant-based butter and double-check your biscuit brand for dairy-free options.

### TIPS FOR SUCCESS

These bake quickly, so keep an eye on the color during the last couple minutes.

Don't skip the zest: It brings a bright flavor that balances the sweetness.

Serve warm: These taste best fresh out of the oven with the glaze still slightly warm.

