Kathy's Orange Coffee Cake

1 package yeast
½ cup sour cream
¼ cup warm water
½ cup melted butter – Divided
1 cup sugar
2 ¾ – 3 cups flour
1 tsp salt
1 cup toasted coconut
2 eggs
2 Tablespoons orange rind (From fresh orange or dried)

Toast coconut by baking it at 350º for 7-10 minutes. Keep a close eye on it, it can burn quickly.
Combine yeast and water, set aside. Blend ¼ C. sugar, salt, eggs, sour cream and 6 TBS melted butter. Add yeast mixture. Add flour (I use 2 ¾ C) to form stiff dough. Dough will be sticky. Let rise in greased covered bowl in a warm place for at least 2 hours.

Combine ¾ C. sugar, ¾ C. coconut and orange rind and set aside. Roll our half of the dough on a floured board into a 12" circle. Brush with 1 TBS melted butter. Sprinkle with half of the sugar/coconut mixture. Cut into 12 wedges. Roll, starting with wide end, rolling to point. Place rolls, point side down, in ½ of a greased 9"x13" pan. Repeat with remaining dough. Cover and let rise till size doubles, at least 1 hour. Bake at 350º for 25-30 minutes. (Bake 20 minutes in convection oven.) Cover with glaze and remaining coconut while still warm, but not hot.

For the Glaze

In saucepan combine:
¼ cup butter
½ cup sour cream
2 Tablespoon orange juice (You can use juice from the fresh orange you bought.)
¾ cup sugar

Boil for 3 minutes.