Easter Bunny Buns

1 package instant yeast
5 cups AP flour plus 1/2 cup for dusting
1 tsp salt
1 cup whole milk
1/4 cup water
1/2 cup butter, melted
1/3 cup granulated sugar
2 large eggs
1/4 cup orange juice
Zest of one orange

1 large egg
1 Tbsp water

Orange glaze
1 cup confectioner's sugar
2 Tbsp orange juice

Instructions

1. In a stand mixer fitted with a paddle attachment, mix the flour, yeast and salt.
2. Warm the milk and the 1/4 cup water with the sugar (the mixture should not be warmer than 115 degrees F). Add the melted butter.
3. With the mixer on low, add the warm liquid ingredients to the dry in a steady stream. Continue to beat until well combined.
4. Turn the mixer to medium speed and add the eggs one at a time, beating well after each addition. Add the orange juice and continue to beat until the dough is shiny and smooth (about 5 minutes).
5. Turn the dough out on a lightly floured surface. Knead the dough for about 5 minutes until smooth. Add more flour as needed to keep the dough from sticking.
6. Lightly butter a large bowl and place the dough into the bowl. Cover with plastic wrap and place the dough in a draft free area to rise until doubled in size (about 90 minutes).
7. Once the dough has risen, remove the plastic wrap and punch the dough down in the bowl. Turn the dough onto a lightly floured surface and allow the dough to rest about 10 minutes.
8. Portion the dough into 12 equally sized pieces. Roll each piece into an eight inch log about 1 inch thick. Cut a 1-inch piece of dough from the log and roll into a ball for the bunny tail. Reroll the cut end to form a soft point.
9. To form the bunnies, take a rolled piece of dough and shape it into a "U". Take one end and twist it over and under the other end, about 2 inches up from the bottom of the U. Place the ball in the base of the U shape to create the bunny tail. Repeat with the remaining dough.

10. Once all the bunnies are shaped, cover with plastic wrap and let them rise in a draft free area until doubled in size (about 1 hour).
11. Preheat oven to 375 degrees F.
12. In a small bowl, whisk the egg with the water and once the bunnies are risen, lightly brush the egg wash on each of the bunnies.
13. Bake in the 375 preheated oven for 15-20 minutes.
14. While baking, mix the powdered sugar with the orange juice and whisk until smooth.
15. Remove the buns from the oven and place on a wire rack over the baking sheet. Using a pastry brush glaze the warm bunnies.
16. Enjoy!