

Golden Crescent Rolls



This is a great recipe for sweet, fluffy crescent rolls (kind of like a croissant but more dense).

Prep: 25 mins

Cook: 15 mins

Additional: 2 hrs 30 mins

Total: 3 hrs 10 mins

Servings: 20

Yield: 20 -30 rolls



Ingredients

2 (.25 ounce) packages active dry yeast

$\frac{3}{4}$ cup warm water (110 degrees F/45 degrees C)

$\frac{1}{2}$ cup white sugar

1 teaspoon salt

2 eggs

$\frac{1}{2}$ cup butter, room temperature

4 cups all-purpose flour

$\frac{1}{4}$ cup butter, softened

Directions

Step 1

Dissolve yeast in warm water.

Step 2

Stir in sugar, salt, eggs, butter, and 2 cups of flour. Beat until smooth. Mix in remaining flour until smooth. Scrape dough from side of bowl. Knead dough, then cover it and let rise in a warm place until double (about 1 1/2 hours).

Step 3

Punch down dough. Divide in half. Roll each half into a 12-inch circle. Spread with butter. Cut into 10 to 15 wedge. Roll up the wedges starting with the wide end. Place rolls with point under on a greased baking sheet. Cover and let rise until double (about 1 hour).

Step 4

Bake at 400 degrees F (205 degrees C) for 12-15 minute or until golden brown. Brush tops with butter when they come out of the oven.

Nutrition Facts

Per Serving: 181 calories; protein 3.6g; carbohydrates 24.4g; fat 7.7g; cholesterol 36.9mg; sodium 173.4mg.