

Dinner Roll Crescents

- 1 ½ C milk
 - ¾ C + 1 T sugar
 - 1 egg
 - 1 T salt
 - 2 T yeast
 - 2 C warm water
 - 9-10 C flour
 - 1 C butter or more, no substitutions
1. Scald milk, ¾ C sugar, and ½ C butter.
 2. Stir in 1-2 C flour. Add egg and salt—allow to cool for a few minutes.
 3. Dissolve yeast in water with 1 T sugar, let sit until bubbly.
 4. When milk mixture is just warm, no warmer than 115°, add yeast mixture.
 5. Stir in remaining flour gradually until just not sticky, do not add too much flour.
 6. Allow to rise until double.
 7. Butter 2 cookie sheets.
 8. Knead dough and divide evenly into 4 balls.
 9. Roll out one ball at a time into a circle on a floured surface. Spread with butter, 2-3 T minimum.
 10. Cut into 12 slices, like a pizza.
 11. Repeat with the other 3 balls.
 12. Roll up from wide side to tip, place on buttered sheet in 3 rows with 8 rolls per row for 24 rolls per sheet.
 13. Allow to raise until doubled.
 14. Bake at 350° 10-15 minutes, until golden brown.
 15. Butter the tops when fresh out of the oven.

For frozen, brown and serve rolls, pull from the oven when just starting to brown, they should not be doughy inside. Allow to cool, separate, freeze in a single layer and then place in bags. These will squish if put into bags fresh. To serve, bake on a cookie sheet from frozen at 350° for about 10 minutes or until nicely browned.

Yield: 48 rolls