



Crescent Rolls

Baking

Prep Time: 3 hours, 30 minutes **Cook Time:** 15 mins **Total Time:** 3 hours, 45 minutes **Difficulty:** Medium

INGREDIENTS

- 1/4 cup of warm water
- 1/4 teaspoon of granulated sugar
- 1 packet of active dry yeast (.25 oz packet, 2 1/4 teaspoons)

- 3 1/2 cups all-purpose flour
- 3 tablespoons granulated sugar
- 1 teaspoon kosher salt
- 1 1/4 cups salted butter, cold (2 1/2 sticks)
- 1/2 cup milk
- 1 egg, beaten

- 2 tablespoons of butter (for topping)

DIRECTIONS

Add the 1/4 teaspoon of sugar to the warm water and stir. Then add the yeast. Let it stand for about 10 minutes or until it becomes foamy. You may need to stir it once or twice.

While waiting for the yeast, place the flour, sugar, and salt in a large mixing bowl and whisk to combine.

Cut in the butter, a few tablespoons at a time, with a pastry blender, two knives, or a pastry blender attachment on a stand mixer until only pea-sized pieces remain.

Whisk the milk, water, and egg in a small bowl and slowly add to the mixture using a mixer with a dough hook attachment. Mix together until the dough gathers itself into a ball, then move it to a floured surface and knead for a minute or two so that the dough is fully combined.

Wrap the dough in plastic wrap and chill in the refrigerator for at least 45 minutes.

Dust a work surface with flour, and roll the dough into a rectangle about 1/2 inch thick. Fold the dough into thirds, like a letter. Turn 90 degrees, roll, and fold again. Repeat 5 times, wrap the dough in plastic wrap, and chill for at least 90 minutes.

Remove from the refrigerator and divide the dough into 3 equal portions.

Roll each portion out into a long rectangle, about 1/8-inch thick, 16 inches long, and 5 inches wide, and trim the edges for straight lines. Cut the dough into skinny triangles and roll each triangle, starting at the wide end and tucking the pointy end under the roll.

Place the crescents on parchment-lined baking sheets (you can also use a non-stick baking pan or a well-greased pan), cover loosely with a tea towel, and allow to rise for 45 minutes or until puffy.

Preheat the oven to 400°F, and using the two tablespoons of butter, lightly brush them, and then bake the crescent rolls for 5-6 minutes and lightly brush with melted butter again. Continue baking for another 5-6 minutes or until puffed and golden.

NOTES

Adding ham and cheese or pepperoni and mozzarella to these rolls before you roll them makes for a tasty snack. You'll need

to bake the rolls for an extra 2-4 minutes if you add any filling to ensure the dough is fully cooked.