

# HOMEMADE CRESCENT ROLLS

- 5-6 C Flour
- 1 Egg
- 2/3 C Powdered Milk
- 2 1/2 tsp Salt
- 1/3 C Butter
- 1/3 C Sugar
- 2/3 C Very Warm Water
- 2 Tbs Yeast



## RECIPE INSTRUCTIONS

1. Dissolve yeast and sugar in warm water in [Bosch Stand Mixer](#) and let stand for a few minutes while it becomes foamy on top.
2. With dough hook and dough hook extender in place, add softened butter, salt, powdered milk egg and 2 cups flour then beat until smooth.
3. Slowly add more flour; 2 cups, then ½ cup at a time until dough is tacky but no longer wet or sticky.
4. Knead dough in the mixer for a few minutes then place in greased bowl. Cover with a towel and let rise until doubled in size or about 1 hour.
5. Remove from bowl onto floured surface and divide into three equal parts.
6. One section at a time, roll into a large circle and using a pizza cutter cut into 12 equal triangles.
7. Roll each triangle into crescent starting on the large end and rolling to the point of each triangle.
8. Place roll onto a greased baking sheet.
9. Preheat oven to 400 and let crescents rise for 30 minutes then bake in the oven for 15 to 20 minutes.
10. Brush tops of rolls with butter while hot if desired.