

Crescent Rolls

Makes about 12 rolls



Ingredients

- 1 ½ teaspoons active dry yeast
- ½ teaspoon sugar
- ¼ cup warm water
- ¼ stick (2 tablespoons) butter, softened
- ¼ cup warm milk
- 1 egg yolk
- 2 tablespoons sugar
- ¼ teaspoon kosher salt
- 2 cups all-purpose flour
- 1 tablespoon butter, melted

Steps

1. Prepare two baking sheet pans with parchment paper. In a large bowl of a stand mixer, dissolve the yeast and 1 teaspoon of sugar in the warm water. Let sit for 5-10 minutes, until bubbly and foamy. Add the butter, warm milk, egg yolk, remaining 2 tablespoons sugar and salt to the yeast mixture. Stir with a paddle attachment.

2. With the machine on low speed, gradually add the 2 cups of flour, about ¼ cup at a time, to form a soft dough that pulls away from the side of the bowl. If after adding in all the flour the dough is still very sticky (hasn't pulled away from the side of the bowl), add a few more tablespoons and mix again. Knead dough either by hand on a lightly floured surface or in the stand mixer for 5 minutes until a smooth ball forms.

3. Place the dough in an oiled bowl and cover it with plastic wrap. Leave it in the fridge overnight or allow it to rise on the counter in a warm spot for about an hour - or until the dough has doubled in size.

4. After the dough has risen, gently punch down the dough and divide it into 2 equal-sized balls. Roll each ball into a circle that is about 12-inches round. Using a knife or pizza wheel, cut each round circle into 6 wedges. Roll each wedge up starting at the widest end so that you have a crescent shape. Place rolls on the prepared baking sheet pan. Cover and let rise again until doubled in size. Preheat oven to 350°F while dough is rising.

5. Bake for about 10-12 minutes or until golden brown. Remove from the oven and brush with melted butter before serving. Allow bread to cool a bit before brushing.