



CRESCENT ROLLS

- 1 Cup Scalded Milk
- 2 Tablespoons Butter
- 2 Tablespoons Sugar
- 3/4 Teaspoon Salt
- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1 Egg, Beaten
- 4 Cups Flour
- Melted Butter
- 3/4 Cup Softened Butter

DIRECTIONS

1. Mix butter with sugar and salt.
2. Pour scalded milk over the top.
3. Add yeast dissolved in warm water.
4. Add egg and enough flour to make a soft dough.
5. Turn out on a floured board, knead slightly.
6. Brush with melted butter, set aside to double in bulk.
7. Roll out on a lightly floured board to 10x20 inch rectangle.
8. Spread with 1/4 cup softened butter.
9. Fold dough into thirds, roll out again to a rectangle 10 x 20 inches.
10. Spread with another 1/4 cup butter. Repeat process.
11. Wrap dough in wax paper, roll in a dish towel and chill overnight.
12. Roll dough out again to a 10 x 20 inch rectangle.
13. Cut in half lengthwise.
14. Mark the cut dough into ten strips, measuring 2 inches each.
15. Then cut strips diagonally into wedges.
16. Roll wedges from the wide end, pressing the tip against the roll to keep it from unravelling.
17. Shape into crescents.
18. Place on a baking sheet, tip side down and let rise until doubled in bulk.
19. Brush with egg yolk mixed with 2 tablespoons milk.
20. Bake in a 450 degree oven for 15 minutes.