

crescent rolls



1

In a small bowl, mix the yeast, tablespoon of sugar, and warm water. Set

aside for three to four minutes, allowing the yeast to activate. In a separate bowl, mix the salt, oil, and 1/2 cup sugar. Stir in the yeast mixture. Add the eggs and warm milk. Slowly stir in the flour. Add an additional

1/2 to 1 cup of flour if the dough is too sticky to form a ball.



With your family's help, make these delicious rolls for a special family dinner.

You might like to read the *Friend* while you wait for the dough to rise.

2

Cover the dough and let it rise for three or four hours.

1 scant tablespoon yeast

1 tablespoon sugar

1/3 cup warm water*

3/4 teaspoon salt

1/2 cup canola oil

1/2 cup sugar

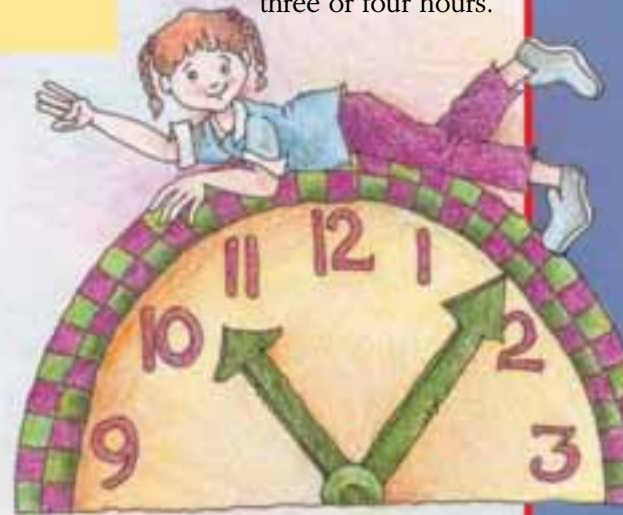
3 eggs, beaten

1 cup warm milk*

5 cups flour, more as needed

1/2 cup butter, melted

*Must be 110°–112°F (43°–44°C) for the yeast to activate. (Liquid should feel warm to the touch.)



3

Divide the dough into two pieces. Roll each piece into a circle about 1/4-inch thick. Brush the dough with melted butter. Slice the dough like a pizza into 12 wedges and roll up each wedge from the wide end to the narrow end. Place the rolls on baking sheets with the narrow tip of dough tucked underneath. Cover the rolls with a clean dish towel and let them rise for another two or three hours.



4

Brush the tops of the rolls lightly with butter and bake them for 10 minutes at 375°F (190°C). Makes 2 dozen.

