



Category (Breads)

Crescent Rolls

Submitted by (Kathy Worrell)

Recipe

1 cup butter
 2 cups water
 2 T instant yeast
 ¾ cup sugar
 1 tsp. salt
 1 tsp. baking powder
 2 eggs
 7 to 8 cups flour

In a saucepan, melt butter in the water over low heat. Let cool to 125 degrees. Measure 2 cups flour, yeast, sugar, salt and baking powder in the bowl of a mixer, mix well. Add the water and butter mixture, mixing well. Crack the eggs into a small bowl and lightly beat with a fork, then add them into the dough. Mix in 4 cups more flour with the mixer on low speed. Continue to mix in more flour until you have a soft, slightly sticky dough that comes together and you can handle. You may need more or less flour to achieve this consistency. Turn the dough onto the counter that is lightly sprinkled with flour or sprayed with cooking spray, and knead to form a ball. Place dough into a large bowl coated with cooking spray, cover with a piece of plastic wrap that has been sprayed with cooking spray, and let rise until double in size, about 1 hour. Divide the dough in half. Roll out each half into a large circle about 14 inches diameter. Cut like a pizza with a pizza cutter into 16 equal pieces. Roll each piece starting with the large end. Place 16 rolls into a greased 9x13 inch pan. Cover with plastic wrap that has been sprayed with cooking spray, and let rise about 45 minutes until double in size. Bake at 375 degrees for 17-20 minutes. Turn out onto a cooling rack.

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Crescent Rolls, Continued

Cinnamon Rolls

Roll half of the crescent roll dough into a rectangle, about 18x11 inches. Using your hand spread the dough with about 2 tablespoons softened butter. Also using your hand spread the dough with about ½ to ¾ cup brown sugar. Sprinkle generously with cinnamon.

Starting with the long edge, roll the dough up. Pinch together to seal the edge. Cut into 12 pieces. Place in a 9x13 inch greased pan and press down lightly on the rolls to fill the pan and make them the same height. Cover with plastic wrap that has been sprayed with cooking spray, and let rise until double, about 45 minutes.

Bake at 375 degrees for 17-20 minutes. Frost while still warm, about 20 min. after removing from oven.

Frosting

¼ cup softened butter
 1 cup powdered sugar
 ½ T milk
 ½ tsp. vanilla

Mix ingredients and spread on cinnamon rolls. This is enough for 12 rolls.