

Golden Crescent Rolls (All Recipes)

2 pkg. of yeast

½ c. sugar

2 eggs

4 c. flour

¾ c. warm water

1 t. salt

½ c. butter, room temperature

¼ c. butter, softened

1. Dissolve yeast in warm water.
2. Stir in sugar, eggs, butter, and 2 cups of flour. Beat until smooth. Mix in remaining flour until smooth. Scrape dough from side of bowl. Knead dough, then cover it and let rise in a warm place until double (about 1½ hours).
3. Punch down dough. Divide in half. Roll each half into a 12 inch circle. Spread with butter. Cut into 10 to 15 wedges. Roll up wedges starting with the wide end. Place rolls with point under on a greased baking sheet. Cover and let rise until double (about 1 hour).
4. Bake at 400° for 12 – 15 minutes (or until lightly browned). Brush tops with butter when they come out of the oven.