

# Easy Homemade Crescent Rolls



## Ingredients:

- 3 and 1/2 cups of flour
- 1 pkg fresh yeast (2 and 1/4 tsp active yeast)
- 1/3 cup water, warm
- 3/4 cup milk, warm
- 1 and 1/2 Tablespoon Sugar
- 2 large eggs
- 1 teaspoon salt
- 4 Tablespoons Butter, softened

## Filling:

- 4 Tablespoons Butter, softened

## Directions:

1. In a small dish, dissolve the yeast in the warm water. In a large bowl, mix flour, sugar, and salt. Add the yeast to the flour mixture and mix.
2. Add the eggs and milk. Mix everything together. Add the butter and knead the dough until soft.
3. Cover the dough with a cloth and place in a warm non-drafty area to rise. Allow to rise about 1 hour or until doubled in size.
4. Punch the dough down and divide into two equal parts. Form the dough into balls. Place onto a floured surface and roll into a 17 inch circle using a rolling pin. Spread about 2 Tablespoons of softened butter on the dough circle.
5. Cut the circle into 16 triangles. You can use a pastry cutter and cut just like you would a pizza. Start rolling each triangle into crescents. Start from the outside edge and roll. Place on a greased baking tray with the tip side down.



6. Let the rolls rise about 20 minutes. Melt the additional 1 and 1/2 Tablespoons of butter and brush the tops.

7. Preheat the oven to 400 degrees F. Bake for 15-20 minutes until golden brown. Allow a few minutes to cool.

Enjoy with your favorite jam, honey, or more butter!