

Homemade Crescent Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 35 mins

Difficult

Medium

Servings

3 hrs 30 mins

Description

This homemade crescent roll recipe makes two dozen sweet fluffy crescent rolls with a texture similar to croissants but a little denser

Ingredients

- - 2 (.25 ounce) packages active dry yeast - $\frac{3}{4}$ cup warm water (110 degrees F/45 degrees C) - 4 cups all-purpose flour - $\frac{1}{2}$ cup white sugar - $\frac{1}{2}$ cup butter
- cut into pieces
- at room temperature - 2 large eggs - 1 teaspoon salt - 4 tablespoons butter
- softened - 2 tablespoons butter
- melted
- or as needed

Instructions

1. Dissolve yeast in warm water in a bowl. Let stand until yeast softens and begins to form a creamy foam
2. about 5 minutes. Combine 2 cups flour
3. sugar
4. butter pieces
5. eggs
6. and salt in a bowl; add yeast mixture and stir until well combined. Mix in remaining 2 cups flour until smooth. Scrape dough from the sides of the bowl and mix to incorporate. Cover and let rise in a warm place until doubled in volume
7. about 1 1/2 hours. Punch down dough
8. then divide in half. Roll each half into a 12-inch-wide circle. Spread 2 tablespoons softened butter over each circle
9. then cut each circle into 12 wedges. Starting at the wide end
10. roll one wedge toward the point to form a crescent. Place onto a greased baking sheet with the point facing down. Repeat to shape remaining rolls. Cover and let rise until doubled in volume
11. about 1 hour. Preheat the oven to 400 degrees F (200 degrees C). Bake in the preheated oven until golden brown
12. 12 to 15 minutes. Remove from the oven and brush tops with melted butter. Jan Dickson Myers