



GlutenFree Crescent Rolls

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 15 mins

Description

This glutenfree crescent roll recipe is adapted from Butter Crescents on Allrecipes The changes are mainly in the method The outcome is a pliable stretchy dough that bakes into a soft creamy roll These are delicious on their own or can be used in your favorite recipes for pigsinablanket or turnovers

Ingredients

- - ¼ cup whole milk - ¼ cup butter
- softened - 2 tablespoons honey - 2 teaspoons honey - ½ teaspoon salt - ¼ cup warm water (110 degrees F (43 degrees C)) - ½ (.25 ounce) package active dry yeast - 1 large egg
- beaten
- divided - 2 cups gluten-free all-purpose flour - 1 tablespoon butter
- softened
- divided - 1 tablespoon potato starch
- or as needed

Instructions

1. Heat milk in a microwave-safe bowl until warm
2. about 30 seconds. Mix in 1/4 cup butter
3. 2 tablespoons plus 2 teaspoons honey
4. and salt until combined. Cool until lukewarm
5. 3 to 5 minutes. Combine warm water and yeast in a small bowl. Let stand until dissolved and creamy
6. about 5 minutes. Combine milk mixture and yeast mixture in the bowl of a stand mixer fitted with a paddle attachment. Add 1/2 of the beaten egg. Beat in flour
7. 1/2 cup at a time
8. until dough pulls together. Switch to the dough hook attachment and knead lightly until dough is wet and sticky but forms into a ball
9. about 5 minutes. Grease a large bowl with 1 teaspoon softened butter. Use greased or wet hands to transfer dough into the bowl
10. turn to coat with butter. Cover with a damp cloth and let rise in a warm place until doubled in volume
11. about 1 hour. Dust a work surface with potato starch. Deflate dough and turn it out onto the work surface. Divide dough into 4 equal pieces and form into rounds. Place a piece of parchment paper over one of the rounds and roll into a rectangle about 1/8-inch thick with a rolling pin; cut into 4 wedges. Brush each wedge with a little softened butter. Repeat with remaining dough rounds. Roll each wedge up from the base towards the point. Brush a little bit of remaining beaten egg on the seam to seal. Bend each roll into a crescent shape. Line baking sheets with parchment paper. Arrange crescents
12. seal-side down
13. onto the prepared baking sheets. Brush tops with remaining beaten egg. Transfer crescents on the baking sheets to the cold oven. Preheat the oven to 365 degrees F (185 degrees C). Bake in the preheated oven until golden brown
14. about 25 minutes. Tips If the dough does not hold its shape in step 3
15. add a tablespoon of flour at a time until the right consistency is reached. Do not add too much flour. The outcome needs to be sticky to the touch
16. not dry.