

2021 Baking Contest Sr. Division – Crescent Rolls

Crescent Rolls

Yield: 12 rolls – Bring 7 rolls to judging

Ingredients

1 pkg (1/4 ounce) active dry yeast	3 eggs
1 c. warm water (110° to 115°)	½ tsp. salt
1 c. butter, melted	4 to 4 ½ c. all-purpose flour
1/2 c. sugar	

Directions

1. In a small bowl, dissolve yeast in warm water.
2. In a bowl, beat butter and sugar.
3. Add eggs, salt and yeast mixture.
4. Stir in enough flour until dough leaves the sides of bowl and is soft (do not knead).
5. Cover and refrigerate overnight.
6. Punch dough down.
7. Turn onto a floured surface; divide in half.
8. Roll each portion into a 12-in. circle; cut each circle into 12 wedges. Roll up wedges from the wide end and place with pointed end down on greased baking sheets.
9. Curve ends to form crescents.
10. Cover and let rise in a warm place until doubled, about 1-1/2 hours.
11. Preheat oven to 350°.
12. Bake for 20-22 minutes or until golden brown.
13. Remove from pans to wire racks.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.