

Buttery Crescent Rolls
By Dorothy Zehnder

2 packages (1/4 ounce each) active dry yeast
2 cups warm milk (110 - 115 degrees)
6 ½ to 7 cups all-purpose flour
2 eggs, lightly beaten
¼ cup butter or margarine, melted and cooled
3 tablespoons sugar
1 teaspoon salt
Additional melted butter or margarine, optional

In a large mixing bowl, dissolve yeast in milk. Add 4 cups flour, eggs, butter, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turned once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down and divide in thirds. 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. Cover and let rise until doubled, about 30 minutes. Bake in a preheated oven at 400 degrees for 12-14 minutes or until golden brown. Brush with butter if desired.

Yield 3 dozen

****Note from Dorothy – I love this recipe for several reasons. For one, it makes a large quantity. What you don't eat right away can be frozen in an airtight container. Two, these rolls are complements to any dish. Most of all, I love making these with my little grandchildren. They love punching and rolling the dough and then are amazed at what the dough becomes.*