

Butter Crescent Rolls

Jane (Meyer) Fisher's recipe – submitted by Beverly

Makes 1 dozen very large rolls

1. COMBINE $\frac{1}{2}$ **cup warm water** and **1 pkg yeast** let stand until needed
2. In Pyrex measuring cup HEAT $\frac{1}{2}$ **cup milk** until it bubbles
3. POUR over **1 stick oleo or butter** & $\frac{1}{3}$ **cup sugar**
4. COOL to luke warm
5. BEAT yeast mixture and **1 large egg** into milk mixture
6. BEAT in **2 cups flour**. Mix until dough pulls away from sides of bowl.
7. Using dough hooks ADD **1 $\frac{1}{2}$ more cups flour** until all mixed in.
8. Dump on floured board $\frac{1}{2}$ **cup flour** on board, and knead until smooth--about 2 minutes or less.
9. Grease bowl, and top of dough, cover with damp cloth or saran wrap and allow to rise about 1 hour until double
10. Punch down on floured surface and divide into halves.
11. Cover with damp (warm) cloth and let rest 10 minutes.
12. Grease 2 cookie sheets.
13. Roll dough into 12 inch circle and cut into 6 pie shapes. Roll from wide end pointed end Place on pan
14. Do other half of dough. I cut with a pizza cutter, much easier than a knife.
15. Let rise about 30 minutes.
16. Beat **1 large egg** slightly and brush on rolls just before baking.
17. BAKE 400° for 15 minutes. As some ovens are hotter than others check after 12 minutes or bake at 390°