



Noreen's Kitchen

Flaky Butter Crescents

Ingredients

4 cups All purpose flour	2 eggs
1 tablespoon instant yeast	1 tsp salt
1 cup milk, warm	3/4 cup butter, divided
2 tablespoons granulated sugar	

Step by Step Instructions

Place milk, eggs, 1/4 cup of softened butter, yeast and sugar in the bowl of your stand mixer. Give everything a whisk just to combine.

Add flour and salt on top of the liquid ingredients.

Mix until dough is fully incorporated then continue to knead in the mixer for 5 minutes until dough is smooth and does not stick to the bottom of the bowl. If necessary, add a bit more flour if the dough is still sticking. Weather can effect how soft your dough is.

Cover with a clean dish towel and let it rise for about 1 hour in a warm area, until doubled in size.

Deflate dough and divide into 2 equal parts. Form them into balls.

Flour your rolling surface and roll each part into a 16 to 17 inch round, using a rolling pin.

Spread about 2 tbsp of very soft butter onto the dough round. Using a pastry cutter or small, sharp knife, cut the round into 16 triangles,

Roll each triangle into crescents, starting from the wide edge of the triangle. Curve the edges and place on a baking sheet that has been lined with parchment

Preheat the oven to 350

Allow rolls to rise for about 20 to 30 minutes. Melt additional 1/4 cup butter and brush the tops of the rolls with melted butter before baking.

Bake for 15-18 minutes until puffed and golden brown.

Remove from oven and place on a wire rack to cool. Allow rolls to cool for 10 minutes before serving.

Enjoy!