

Homemade Crescent Rolls

By Maria Arnold

Light, flaky, and soft homemade crescent rolls! Made with just a few simple ingredients. These will take your dinner to the next level!

American

crescent rolls

homemade crescent rolls



PREP	COOK	TOTAL	SERVINGS
45 min	10 min	55 min	28

Nutrition (per serving)

CALORIES	PROTEIN	CARBS	FAT
114 kcal	2 g	11 g	7 g
SUGAR	SODIUM		
2 g	70 mg		

Ingredients

- **2 3/4 cups** all-purpose flour
- **3 tablespoons** granulated sugar
- **2 teaspoons** dry active yeast*
- **1 1/4 teaspoons** kosher salt

- **1 cup** unsalted butter ((cold)
- **1/2 cup** milk
- **1/4 cup** water
- **1 egg** ((large)

Instructions

1. Place the flour, sugar, yeast, and salt in a large mixing bowl and whisk to combine.
2. Cut in the butter with a pastry blender (or two knives), until only pea-sized pieces remain.
3. Whisk the milk, water, and egg together in a small bowl, and add to the flour/butter mixture.
4. Stir together until the dough gathers itself into a ball.
5. Wrap the dough in plastic wrap and chill for at least 30 minutes.
6. Dust the work surface with flour, and roll the dough out to a rough rectangle shape, about 1/2-inch thick.
7. Fold the dough into thirds, like a letter.
8. Turn 90 degrees, roll, and fold again.
9. Repeat about 3 to 5 times, wrap the dough in plastic wrap, and chill for at least 30 minutes.
10. Divide the dough into 3 equal portions.
11. Roll each portion out into a long rectangle, about 1/8-inch thick, 16-inches long, and 5 inches wide.
12. Cut the dough into skinny triangles, and roll each triangle, starting at the wide end and tucking the pointy end under the roll.
13. Place the crescents on parchment lined baking sheets, cover loosely with plastic wrap, and allow to rise for 1 hour or until puffy and nearly doubled in size.**
14. Preheat the oven to 400 degrees F, then bake the crescent rolls for 10 minutes or until puffed and golden.