

RECIPES



CASH'S CRESCENT ROLLS

- ¼ C. Warm water in bowl (110° F.)
- 1 pkt. Yeast . . . sprinkle over water
- 1 T. Sugar (mix into water and yeast mixture, let rise for 3 to 5 minutes.)
- 1C. Warm Milk
- ¼ C. Butter (Room Temperature)
- ½ C. Sugar
- ¾ t. Salt
- 1 Egg - Room temperature

Mix all of the above together.

Add:

3 to 4 C. Flour (slowly mix into wet ingredients.)

Mix well . . . cover and let rise in a warm place for 45 minutes. Punch down, divide into two balls. Roll each out into 12 to 14 inch round flats. Divide (cut like pizza) into twelve slice each. Roll into crescents and place on pans and let rise again until nearly double. Preheat oven to 375° and bake for 12 to 15 minutes, until golden brown.

Happy Eating.