

Vicky's Crescent Rolls

Makes 32 rolls

INGREDIENTS

6 tbsp. warm water
2 yeast cakes
1 tbsp. sugar

4 eggs
2 c. water
1 c. minus 1 tbsp. sugar
2 tsp. salt
8 c. flour

½ c. melted butter

METHOD

Combine yeast with warm water and sugar; set aside for 5-10 minutes until foamy.

Mix all remaining ingredients except for butter into the yeast mixture, using enough flour to make a smooth dough. (Note: Mix salt into second cup of flour.) Put in a greased bowl to **refrigerate overnight**.

Remove dough at least 4 hours before serving. Let dough come to room temperature (it can be a little cooler, but as it comes to room temperature it becomes easier to work with). Divide dough into 4 parts, and roll out each portion in a circle (approximately 12" in diameter). Brush melted butter onto each circle. Cut each circle into 8 pie-shaped wedges, and roll each wedge into a crescent.

Place the rolls on a cookie sheet lined with parchment paper. Let rise 2-3 hours in a warm place. Bake at 375° F for 8-10 minutes, until light golden. At about 7 minutes in, brush crescents with melted butter.