

Basic Refrigerator Dough-Crescent Rolls

2 pkg granular yeast (4 ½ tsp yeast)

1 tsp sugar

1 cup lukewarm water (110-120 degrees)

2 cups milk, scalded

2/3 cups melted butter (10 2/3 T)

¾ cup sugar

4 tsp salt

2 large beaten eggs

8 cups unsifted all purpose flour

Soften yeast and dissolve 1 tsp sugar in lukewarm water. Add milk cooled to lukewarm, melted butter, sugar and salt. Add eggs. Add flour one cup at a time to make soft dough. Let stand 10 min. Knead on a slightly floured surface until smooth and elastic. Place in a buttered bowl, butter the top of the dough, and cover. Place in refrigerator overnight until it has risen.

Divide dough in 4 equal portions. Roll into circle. Cut in half with pizza wheel 4 times to make long triangles. Roll them into a crescent shape starting at the wide top. Let rise until doubled. Bake 20 minutes, then brush with melted butter.