

Golden Crescents

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Ingredients

2 pkg. active dry yeast
3/4 cup warm water
1/2 cup sugar
1/4 cup plus 2 tbsp. butter, softened and divided
2 tbsp. shortening
2 eggs
1 tsp. salt
4-1/2 cups all-purpose flour
Additional butter, melted

Directions

In a mixing bowl, dissolve yeast in warm water. Add sugar, 1/4 cup butter, shortening, eggs, salt and 2 cups flour; beat until smooth. Add enough of the remaining flour to make a soft dough. Turn onto floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turn once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch the dough down; divide in half. Roll each portion into a 12-inch circle. Melt remaining butter; brush over dough. Cut each circle into 12 wedges. Roll up wedges from the wide end and curve to form crescents. Place with point down 2 inches apart on a greased baking sheet. Cover and let rise until doubled, about 45 minutes. Bake at 375°F for 8-10 minutes or until golden brown. Brush with melted butter, if desired.