

BREAD & BREAKFAST

Mom's Crescent Rolls

This is my mom's Thanksgiving classic roll recipe. The Henriksen variation is to add 1 cup of instant mashed potatoes to one cup of the water.

4 cups water
1/3 cup powdered milk
1 cup sugar
1 tablespoon salt
1 cup butter, softened
2 tablespoons yeast
4 eggs
8 cups unbleached flour

Optional: 1 cup instant mashed potatoes

Proof yeast in 1 cup of the water. Mix everything together for 5 minutes. Let rise until double. Punch down, then roll out on a floured surface. Shape into rolls (triangles for crescents, circles cut with a floured glass for Parker House rolls). Bake at 350°F for 15-20 minutes. Yield: 3 dozen rolls.