

Classic Crescent Rolls

Double Batch (24 rolls)	Ingredient	Single Batch (12 rolls)
5 ½ cups, 770 g	All-purpose flour, 92%	2 ¾ cups, 385 g
½ cup, 65 g	Whole wheat flour, 8%	¼ cup, 33 g
1 cup, 63 g	Instant mashed potato flakes, 8%	½ cup, 32 g
1 Tbsp, 9 g	Active dry yeast, 1%	½ Tbsp, 5 g
1 Tbsp, 14 g	Kosher salt, 2%	½ Tbsp, 7 g
½ cup, 75 g	Buttermilk powder, 9%	¼ cup, 38 g
¼ cup, 50 g	Sugar, 6%	2 Tbsp, 25 g
3 cups, 711 g	Water, warmed to 105-115 degrees, 85%	1 ½ cups, 356 g
12 Tbsp (1 ½ sticks), 338 g	Butter, melted, 40%	6 Tbsp (¾ stick), 169 g

In a large bowl, stir together the flours, potato flakes, yeast, salt, buttermilk powder and sugar. Stir in the water until well mixed then stir vigorously another 15-30 seconds. Cover and allow to stand at room temperature for 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

Turn the oven to 375 F and remove the dough from the refrigerator. Fold the dough a few times and divide in half (if making a double batch). Form each half into a ball then place on a well floured surface and roll out into a 14 inch circle. Brush the circle heavily with melted butter then allow to stand for 5 minutes to let the butter firm back up. Cut the circle into 12 wedges. Stretch each wedge a bit then roll up from the wide end into a crescent shape and place on a baking sheet covered with parchment paper. Once all twelve rolls are on the parchment paper, brush each liberally with the rest of the melted butter. Cover loosely with plastic wrap and allow to rest at room temperature while the oven finishes warming up.

Bake the rolls for 20-24 minutes then remove to a wire rack to cool. Serve warm. Note: These are rolls are a bit on the large side; if you want a small to medium sized crescent, divide the dough into sixteen wedges instead of twelve.