

Crescent or Dinner Rolls

Double Batch (24 pieces)	Ingredient	Single Batch (12 pieces)
4 cups, 560 g	All-purpose flour, 100%	2 cups, 280 g
1 Tbsp, 10 g	Yeast, 1.8%	½ Tbsp, 5 g
1 Tbsp, 14 g	Kosher salt, 2.5%	½ Tbsp, 7 g
¼ cup, 50 g	Sugar, 9%	2 Tbsp, 25 g
2 , 96 g	Eggs, slightly beaten, 17%	1 , 48 g
¾ cup plus 2 Tbsp, 214 g	Milk, warmed to 105-115 F, 38%	¼ cup plus 3 Tbsp, 107 g

Also: Egg wash: 1 egg, water, salt

In a large bowl, mix together the flour, yeast, salt and sugar. With a large spoon, stir in the eggs and milk until well mixed. Cover and allow to rise at room temperature for about 2 hours then refrigerate OR refrigerate immediately and wait at least 12 hours until using dough.

Crescents

Preheat the oven to 425 degrees. Take a single batch of dough and fold it a few times. Form the dough into a ball and roll out into a 13-14 inch circle. Using a pizza cutter, divide the circle into quarters, then each quarter into three wedges (for a total of 12 wedges). Roll each wedge from the short side to form a crescent and place on a baking sheet. Cover loosely with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven heats up. Just prior to baking, beat 1 egg with 1 Tbsp water and a dash of salt. Brush the egg wash over the tops of the rolls just prior to baking. Place in the oven and turn oven down to 375 F. Bake for 14-16 minutes, until tops are browned.

Dinner Rolls

Preheat the oven to 425 degrees. Take a single batch of dough and fold it a few times. Now roll the dough into a log about 1 1/2 inches in diameter and 18 inches long. Cut the log into twelve 1 ½ inch long pieces and shape the pieces into round or oblong rolls and place them on a baking sheet with the seam side down. Cover loosely with plastic and allow to rise for about 30-45 minutes at room temperature while the oven heats up. If desired, score the top of each roll just prior to baking. Place the rolls in the oven and turn down to 375 F. Bake for 16-18 minutes, until tops start to brown.