

Mamie's Crescent Rolls



1 package Yumree Yumree Breads mix
1 package yeast – included in Yumree Yumree Breads mix
3 tablespoons granulated sugar
2 eggs, beaten
1 1/4 cups milk or rice milk
4 tablespoons butter or 1/4 cup extra light olive oil
2 to 4 tablespoons butter or non-dairy margarine, melted

In a large mixing bowl, combine Yumree Yumree Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Divide dough into 4 equal portions. Gently roll one portion in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 10 to 12 inch circle.

Cut each circle into 8 pie-shaped wedges with a floured rotary pizza cutter. Remove one wedge at a time from circle and brush top of wedge with melted butter. Start at wide end of wedge; roll toward the point. Place each completed crescent roll point side down on a greased baking sheet 1 1/2 inches apart. Repeat for remaining dough. Using the [Quick Rise Method](#), allow uncovered rolls to rise in a warm place.

Bake at 375 degrees for 15 to 17 minutes, or until rolls are golden brown. Remove rolls from baking sheet and cool on a wire rack.

Makes 32 rolls

Cook's Note: *Electric mixer required.* For a 'Brown and Serve' flavor, use rice milk and extra light olive oil instead of milk and butter. Use butter or a butter substitute for brushing tops of wedges.

Yumee Yumee