

FAVORITE YEAST BREADS

My friend Sid gave me this recipe many years ago, and now it has become my signature. I have made these for everyone in our town for over 25 years. I have made 200-plus rolls, or about nine times this recipe, for many occasions.

LIZ'S CRESCENT DINNER ROLLS

About 24 rolls

2 tablespoons active dry yeast
1/4 cup plus 1 tablespoon warm (105–115 degrees) water
1 cup milk
3 eggs
1/2 cup sugar
1/2 cup canola oil
About 5½ cups all-purpose flour, divided
2 teaspoons salt
Butter

1. In a small bowl combine the yeast and water. Cover and let the mixture stand about 10 minutes.
2. Meanwhile, heat the milk in the microwave until just warm, not scalding.
3. In a large bowl, beat the eggs, sugar, and oil with a whisk. Stir in the milk and yeast mixture. With a wooden spoon stir in 5 cups of the flour and salt until combined. Turn the dough onto a lightly floured surface and knead to form a moderately soft dough, still slightly sticky.



4. Cover with plastic wrap sprayed with oil or cooking spray and allow the dough to rise in a warm place until it is sticky, 2 to 3 hours.
5. Lightly grease a 12 x 18-inch sheet pan and set aside.
6. Punch the dough down and turn it onto a lightly floured surface. Pat it with additional flour if necessary for handling, and keep your hands floured.
7. Divide the dough into thirds. Roll one section into a circle about the size of a dinner plate. With a pizza cutter, cut once down the middle, then across, then diagonally (the same way a pizza is cut) to make eight wedges. Roll up each wedge from the wide end toward the point. Place the rolls point side down on the prepared pan. Repeat with the remaining sections. (All rolls should fit on one sheet pan.)
8. Cover with a clean dish towel and let rise until doubled in bulk, about 15 minutes.
9. Meanwhile, preheat the oven to 400 degrees. Bake 5 minutes on the bottom rack; move to the middle rack and bake 5 minutes or until the rolls are light brown. Remove the rolls from the oven and brush the tops with butter.

