

Theresa Zeller's Cinnamon Crescents

Slightly modified recipe from The Fleischmann Treasury of Yeast Baking, 1962

Ingredients:

1 cup warm water (see temperatures on yeast package to activate)

1 package active dry yeast

1/4 cup sugar

1 tsp. salt (optional)

3 1/4 to 3 1/2 cups flour

1 egg

2 Tablespoons butter or margarine softened

Additional butter or margarine, melted

Sugar & cinnamon mixture (My mom's recipe doesn't list quantities-you can do this)

Optional: a thin frosting made with confectioner's sugar; chopped walnuts



Directions:

Pour the yeast into a large mixing bowl. Add the water and stir. Add the sugar, salt (if using) and about half of the flour. Beat thoroughly for 2 minutes. Add the egg and the softened butter or margarine. Continue beating as you gradually add the rest of the flour. Beat until smooth. You can build arm muscles by hand-beating or use an electric mixer.

Cover with a damp towel. Let the dough rise in a warm place until doubled in size. Punch it down. (If a child is helping you, they will love this step.)

Divide the dough into 3 equal pieces. On a lightly floured board use a rolling pin to form each third into a round shape about 12 inches in diameter. Use a baking brush to spread melted butter over the dough and sprinkle each with the sugar and cinnamon mixture.

Using a sharp knife or pizza cutter, cut each circle into 8 pieces. (The same way you'd cut a pie.) Starting at the wide end, roll up each piece. Place them on greased baking sheets and tuck the small end under. Curve each piece into a crescent shape. Brush each top with a little more melted butter.

Cover the crescents with a towel and let rise about one hour until double in bulk. Heat your oven to 400 degrees F (200 degrees C). Bake the rolls 12-15 minutes or until they are golden brown. Let them cool.

Optional: Ice them with a thin frosting and sprinkle with chopped walnuts.