CRESCENTS

Yield 100 **Portion** 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
311 cal	52 g	6 g	9 g	34 mg	260 mg	18 mg

Ingredient	Weight	Measure	Issue
YEAST,ACTIVE,DRY	6-3/4 oz	1 cup	
WATER,WARM	1 lbs	2 cup	
WATER	1-5/8 lbs	3 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
SUGAR,GRANULATED	1-1/8 lbs	2-5/8 cup	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
SALT	1-7/8 oz	3 tbsp	
FLOUR,WHEAT,BREAD	7-7/8 lbs	1 gal 2-1/2 qts	
SHORTENING,SOFTENED	14-1/2 oz	2 cup	
BUTTER	12 oz	1-1/2 cup	
VANILLA GLAZE		2-3/4 cup	

Method

1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78 F. to 82 F.
5 FERMENT: Cover. Set in a warm place (80 F.) about 1-1/2 hours or until double in bulk.
6 PUNCH: Divide dough into 9 pieces, 1 lb 7 oz pieces; shape into a rectangular piece. Let rest 10 to 20 minutes. If using D 036 01, divide into 9 1 lb 6 oz pieces.
7 Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and about 1/4-inch thick.
8 Melt butter or margarine. Brush about 3 tablespoons on each sheet of dough.
9 Cut each strip into 12 wedges about 4 inches wide at the widest end.
10 Roll up each wedge from wide edge to point.
11 Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
12 Proof at 90 F. to 100 F. until double in bulk.
13 Bake at 375 F. for 20 to 25 minutes or in a 325 F. convection oven for 15 minutes on high fan, open vent. Cool.
14 Glaze, if desired, with 1 Recipe Vanilla Glaze, Recipe No. D 046 00. Brush about 3/4 cup on rolls in each pan.