

Easy To Make Croissant Rolls by Food Storage Moms

This recipe makes approximately 24 croissants

Ingredients:

- 1 cup warm milk
- 2 tsp. SAF instant yeast
- 2 tsp. dough enhancer (optional-this makes fluffier rolls or bread)
- 1 egg
- 1/8 cup oil (I use olive oil)
- 3/4 tsp. sea salt
- 1/4 cup sugar
- 1/4 cup warm water
- 3 to 3-1/2 cups white bread flour

Instructions:

I start with a Bosch bread mixer, although you could make these in a large bowl. I put the yeast, warm water, salt, oil, and sugar in the bowl. I then add the eggs and slightly mix it in the Bosch so the eggs do not "cook". Then I add the warm milk and flour slowly. I continue to add flour until the bread dough pulls away from the sides of the Bosch bowl. I knead for about 7-8 minutes. I place the dough in a greased bowl and cover with greased plastic wrap. I let the dough rise until double the original size. I punch down the dough and roll out or make whatever shape of rolls I feel like making, today its croissants.

I divide the dough in half and I start rolling each mound of dough into a circle (I spray the counter with vegetable spray to keep the dough from sticking to the counter). You then slather the dough with softened butter and then cut the dough with a pizza cutter into 12 "pizza shapes".

Next, you roll each "pizza slice" from the fat end into the center of the "pizza". Place the rolls with the flap tucked under on a greased cookie sheet.

Cover with greased plastic wrap and let the dough rise one more time. This makes them fluffy. When double in size (1-2 hours maximum) remove the plastic wrap and bake at 350 degrees for 12-15 minutes or until golden brown. I lightly butter the tops of each croissant after baking.