

One Hour Crescent Rolls

1 1/2 cups warm water
1 tablespoon active dry yeast
2 tablespoons sugar
2 tablespoons butter, softened
1 teaspoon salt
4 cups all purpose flour, more or less as needed
3 tablespoons melted butter, separated

In a large bowl or the bowl of a stand mixer, dissolve the yeast and sugar in the warm water and let stand for five minutes, or until foamy. Add the butter, salt, and 3 cups of flour, and mix until combined. Add additional flour, 1/4 cup at a time, until the dough pulls away from the sides of the bowl and is only slightly sticky to the touch (be careful not to add too much flour!). Knead 3-5 minutes, until smooth. Cover and let rise 20 minutes.

Preheat the oven to 400 and line a 9 x 13 pan with parchment paper or spray with cooking spray. Gently punch the dough down and divide into 2 equal pieces. Roll each piece out into a large circle, then spread with 1 tablespoon melted butter. Cut each circle into twelve wedges, then roll each wedge up, starting with the wide end, to form a crescent shape. Repeat with remaining dough. Let rise for an additional 15-20 minutes. Bake 13-15 minutes, or until golden brown. Remove and brush with remaining melted butter. Let cool slightly before serving and enjoy!

recipe via [The Little Red Hen](#)