

Featured Recipe

Crescent Rolls

Ingredients:

- 1/3 cup warm water
- 1 teaspoon granulated cane sugar (Wholesome Sweeteners®)
- 2 ¼ teaspoons (1 packet) rapid rise yeast (Hodgson Mill® Fast-Rise Yeast)
- 1 1/3 cups plus 2 tablespoons Jules Gluten Free™ All Purpose Flour
- ½ teaspoon salt
- 2 tablespoons honey or light agave nectar (Madhava Light Agave Nectar)
- 1 egg
- Melted butter or non-dairy alternative to brush onto rolls (Earth Balance® Buttery Sticks)



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Directions:

In a large bowl, mix warm water, sugar, and yeast and let stand for 5 minutes. If it does not bubble at this point, throw it out and repeat the proofing step with fresh yeast.

Whisk together the dry ingredients and set aside. Stir to combine the honey or agave and egg in a separate bowl, then add to the dry ingredients together with the yeast mixture and beat on the low speed of an electric mixer for 2-3 minutes, or until well-blended. The dough will be wet.

On a well-floured pastry mat or clean counter, turn dough out and cut into approximately 6 equal size balls. Pat each ball into an elongated triangle, cutting the edges to form an even isosceles triangle and gathering the trimmings to make one more roll.

Liberal brush melted butter onto the dough at this point, then, from the wide end of the dough triangle, begin gently rolling the dough into a log, until the narrow tip of the triangle wraps around the roll on top. (Use a bench scraper or butter knife, if necessary, to help roll up the dough).

Place each roll onto a parchment-lined cookie sheet and pull the ends of each roll in toward the center to form a crescent shape. Brush off excess flour then brush the tops of the risen rolls with melted butter.

Cover with a damp towel or sheet of wax paper sprayed with cooking oil and place for 30 minutes in a warming drawer or oven preheated to 200°F, then turned off.

Preheat the oven to 375°F (static) or 350°F (convection).

Bake for 10 minutes, or until light golden brown. Do not over-bake!

Note: To make “Pigs in a Blanket”, simply place a hot dog at the wide end of the triangle of dough before rolling up, and roll to enclose the “pig” in the “blanket” of dough by rolling it up to the small end of the dough. Bake as directed above.