

Bittery Crescents

- 2 packages yeast (1/4 ounce each) active dry yeast.
(1 tablespoon is one package of yeast)
- 2 cups milk (skim) warm milk 110-115°)
- 6 1/2 to 7 cups flour
- 2 eggs slightly beaten
- 1/4 cup marg. melted & cooled.
- 3 tablespoon sugar
- 1 teaspoon salt.

In a mixing bowl, dissolve yeast in milk - add 4 cups flour, egg beaten, sugar & salt - beat till smooth. Add remaining flour to form a soft dough. Turn on a floured board - knead till smooth. 6 to 8 mins

Place in greased bowl turning over to grease
top. Cover & let rise 1 hr or until
doubled. Punch down & divide in thirds.

12 inch circle - cut into 12 wedges.

Place on sheets & let rise until double -
30 mins.

Bake 400° - 12-14 mins. 3 day.