



Bread Machine & Baking Videos with Ellen Hoffman

Aunt Shirley's Orange Crescent Rolls

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Adapted for Bread Machine by Ellen Hoffman

Make in a 2-pound capacity bread machine on dough course.

Yield is 45-60 rolls depending on how big you make them. I actually like to make some bigger and smaller. I think the platter of them looks pretty with various sizes.

Necessary equipment:

- Bread Machine
- Kitchen scale or
- Measuring cups and spoons
- Liquid measuring cup
- Cookie sheets (4)
- Parchment paper sheets
- Bench scraper
- Pizza cutter (optional)
- micro plane
- Pastry brush
- Solid surface counter or large cutting board
- Various bowls

Ingredients (use correct order for your bread machine)

(I don't have to bring cold things to room temp because my machines have the preheat/rest function at the beginning, but you may have to.)

- $\frac{1}{2}$ cup water (113g)
- $\frac{1}{2}$ cup sour cream (112g)
- 3 eggs, beaten
- 4 $\frac{1}{2}$ cups All Purpose Flour (566g)
- 2 sticks of butter, cut up
- Pinch of salt
- $\frac{1}{2}$ cup sugar(92g)
- 4 $\frac{1}{2}$ teaspoons SAF instant yeast (14g)



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Filling:

- *To sprinkle on dough when rolled out. (Don't put in machine!)*
- *3 navel oranges*
- *More sugar*
- *More butter for melting*

Directions

1. Put ingredients into bread machine pan in the order your machine requires and set for dough cycle. (My dough cycle mixes, kneads, lets rise once, and punches down a little.)
2. While dough is being made, use a micro plane to grate orange peel into a bowl from the 3 oranges. Squeeze out the liquid as much as possible with paper towels. Mix with at least a cup of sugar. JUST before dough is ready, melt a stick of butter into a bowl or glass measuring cup. Get out a pastry brush. Get out 4 cookie sheets and place a sheet of parchment paper on each.
3. On your solid surface counter or cutting board sprinkle flour. Keep more flour available. This is a sticky, greasy dough!
4. Dump dough out of machine onto floured surface. Using a bench scraper, divide into four parts. Note: this will not have the texture of regular bread dough. It will be very wet!
5. With one of the parts of dough, roll into a circle with a floured rolling pin. I think I roll it pretty thin. It doesn't need to be a perfect circle like with pie crust.
6. Brush the circle with melted butter and sprinkle on the orange peel and sugar mixture.
7. Cut circle into 8-10 wedges (like a pie) and roll each wedge from wide side to point. Put the roll on a parchment covered cookie sheet and bend so that it is a crescent shape. Repeat until that cookie sheet is full. Leave an inch or so between each roll. Continue on with the rest of the sections of dough. Brush each roll with melted butter and sprinkle more orange peel/sugar mixture on top. Let rise.
8. (Note the time. It should take about 45 minutes to rise and double in size. Obviously the first cookie sheet will be done rising before the last!)



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9. Bake at 350 degrees for 10-15 minutes. Watch carefully so they don't get too brown.
10. This recipe can be made ahead and the baked rolls frozen. Just take them out of the freezer a few hours before you want to serve them. Warm them up in the oven wrapped in foil for a few minutes.