



# Bread Machine & Baking Videos with Ellen Hoffman

## I Yam what I Yam Crescent Rolls

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This is my favorite rolls recipe for Thanksgiving!

Make in a 2-pound capacity bread machine on dough course for crescent rolls or bake in machine for a loaf.

- 124 g half and half (milk ok)
- 273 g cooked mashed yams or sweet potatoes or russet potatoes (cook ahead and cool)
- 40 g molasses
- 540 g (or more) King Arthur bread flour
- 3g cinnamon
- 6 g brown sugar
- 8 g salt
- 114 g salted butter (1 stick)
- 6 g SAF instant yeast (gold package if you have it as this is a sweeter dough.)

Set bread machine for dough course.

Put in loaf pan to rise and bake or make crescent or pull apart rolls.

Divide dough in half. Roll 1/2 into a circle that is quite thin. Cut into wedges and roll into crescent rolls from wide to narrow. Put on parchment covered cookie sheet. Do same with other half of dough.

Let rise in slightly warmed oven for 40 minutes. Egg wash and sprinkle on turbinado sugar if desired.

Bake at 350 approximately 15-20 minutes until they reach an Internal temp 190-200 using an instant read thermometer.