

Hot Momma Crescent Rolls

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INGREDIENTS

- 1 Cup Warm Water
- 1 Tbsp Yeast
- $\frac{1}{2}$ Cup Sugar
- $\frac{1}{2}$ Cup Butter, melted
- 3 Eggs
- $\frac{3}{4}$ tsp Salt
- 2 tsp Hot Momma Seasoning, mild or fiery
- 4-5 Cups AP Flour
- Egg Wash
 - 1 Egg, beaten
 - 1 Tbsp Water

DIRECTIONS

Using the dough hook, add warm water, yeast, and sugar to mixing bowl. Let sit for 3 minutes. Turn on low. Add eggs, salt, HMS, and butter. Add 4 cups of flour and begin kneading. Dough will be sticky. Begin adding the final cup $\frac{1}{4}$ cup at a time until the dough pulls away from the bowl. Cover with a towel and allow to rise for 30-45 minutes. Roll dough onto flour surface. Divide dough into 3 balls for dinner rolls. Roll each out into a 10-12" circle (one at a time, of course). Cut into 8 pizza triangles. Starting at the outermost end, or crust of the pizza, roll dough inwards creating a crescent roll. Repeat for the other 2 dough balls. Place rolls on a large, parchment lined, baking sheet. Brush egg wash over rolls. Cover with towel and allow to rise for 30 minutes. Bake at 350* 15-18 minutes or until golden brown. Brush tops with melted butter and serve warm or let cool for later in the day. Ac-salsa-rize!