

# Cinnamon Crescent Rolls



These taste incredible as cinnamon crescent rolls, but you can also leave out the filling and frosting and just make beautiful, fluffy crescent rolls! Just spread the circles with the melted butter, roll, and bake! The recipe is written for making the dough in a bread machine, but can certainly be adapted to be used without one.

## **Dough:**

1/2 cup warm water (110 degrees F/45 degrees C)  
1/2 cup warm milk  
1 egg  
1/3 cup butter, softened  
1/3 cup white sugar  
1 teaspoon salt  
3 3/4 cups all-purpose flour  
1 (.25 ounce) package active dry yeast

## **Cinnamon filling:**

1/4 cup butter, softened  
1 cup brown sugar  
1 tablespoon cinnamon

## **Frosting:**

1 cup powdered sugar  
1 teaspoon vanilla  
2 tablespoons melted butter or margarine  
milk

1. Place the dough ingredients into your bread machine, and select the dough course.
2. When your dough is ready, put it onto a lightly floured surface, and divide the dough in half. Using a rolling pin, roll each half into a circle approximately 12" in diameter.
3. For the filling, mix the 1 cup brown sugar and 1 tablespoon cinnamon together. Spread the softened butter onto each circle. Sprinkle the brown sugar and cinnamon mixture onto each circle.
4. Using a pizza cutter or knife, cut each circle into eight wedges. Starting at the wide end, roll up each wedge and place each crescent point side down on an ungreased baking sheet.
5. Cover the crescents with a light towel or cloth napkin, and let rise for one hour.
6. Preheat the oven to 400-degrees. Bake the crescents for approximately 10-12 minutes, until golden brown.
7. While the crescents cool, make the frosting by mixing the sugar, vanilla, and melted butter. Add milk, a little at a time until you reach the desired consistency. Drizzle the frosting over the top of the crescents.

**Tips:** The dough didn't rise very much for me, but when they are placed in the oven to bake, they really start to puff and end up being very light and fluffy. These also work best when baked on light baking sheets, versus dark. The bottoms brown much faster on darker baking sheets.