

## LION HOUSE CRESCENT ROLLS

*Inspired by the beloved bakery rolls — soft, pillowy, and perfect for holiday gatherings.*

**Source:** The Gilded Table – November Edition

**Prep Time:** 2 hours (including rising)

**Yield:** About 2 dozen rolls



### Recipe Description

Soft, pillowy, and beautifully golden, these inspired-by Lion House crescent rolls bring the warmth of a heritage bakery to your holiday table. Each tender roll is brushed with butter, shaped by hand, and baked until delicately fragrant — the kind of bread that feels like home. Perfect beside a Thanksgiving feast, a comforting Sunday supper, or simply enjoyed warm with honey.

### Ingredients

- 2 cups warm water (110–115°F)
- 2 tablespoons active dry yeast
- ⅓ cup granulated sugar
- ⅓ cup unsalted butter, softened
- 2 large eggs
- 1 ½ teaspoons salt
- 6–6 ½ cups all-purpose flour
- Additional softened butter, for brushing

### Directions

1. **Activate the yeast:** In a large mixing bowl, whisk together the warm water, yeast, and sugar. Let stand for 5 minutes, until foamy and aromatic.
2. **Build the dough:** Add the softened butter, eggs, and salt. Mix until combined. Gradually add 3 cups of the flour and mix until smooth. Add remaining flour, a cup at a time, until a soft, slightly tacky dough forms.





3. **Knead:** Turn dough onto a lightly floured surface and knead for 5–6 minutes, or until smooth and elastic.  
Place in a greased bowl, cover, and let rise until doubled — about 1 hour.
4. **Shape the classic crescents:** Punch down dough and divide into **two equal balls**.  
Roll each ball into a **large circle, about 12 inches across**.  
Brush each circle generously with softened butter.  
Using a pizza cutter, slice into **12 wedges** per circle.  
Starting from the wide end, roll each wedge toward the tip to form a crescent.
5. **Second rise:** Place rolls on parchment-lined baking sheets, curved slightly into a crescent shape.  
Cover lightly and let rise again until puffy — about 30 minutes.
6. **Bake:** Preheat the oven to **375°F (190°C)**.  
Bake rolls for **14–16 minutes**, or until golden on top and fragrant.  
Brush with additional butter while warm.



## Notes

- These freeze beautifully — perfect for Thanksgiving prep.
- For a nostalgic finish, sprinkle a whisper of flaky salt on warm rolls.
- Serve with honey butter or your vintage holiday butter molds.

