

LION HOUSE CRESCENT ROLLS

Inspired by the beloved bakery rolls — soft, pillow-y, 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, pillow-y, 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
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{3}$ cup unsalted butter, softened
- 2 large eggs
- 1 $\frac{1}{2}$ teaspoons salt
- 6–6 $\frac{1}{2}$ 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.