



# Crescent Roll Dough

Scaled for Custom scale • Target dough: 495 g • Hydration: 60%

## Ingredients

- 235 g wheat berries, soft
- 125 g water, cold
- 114 g butter
- 11 g sugar, granulated
- 3 g sea salt
- 1.5 g baking powder
- 6 g yeast

## Directions

1. Mix the dough for several minutes in your mixer, by hand, or in a bread machine on the dough cycle.
2. Let the dough rest 30 - 45 minutes to better absorb the fat and liquids.
3. Separate the batch into 3 equal parts (310 grams, give or take).
4. Roll each ball into a 12 x 8" rectangle on floured parchment paper. Using a pastry roller, or dough scraper, divide the rectangle into 4 equal rectangles, and then divide each rectangle on the diagonal (corner to corner) to make triangles.
5. If making crescent rolls, stretch the wide end slightly and roll toward the point of each triangle. If baking flat for veggie pizza, no rolling is required.
6. Bake at 375 F for 15-20 minutes, or until the dough is 190 F.
7. Cool on a baking rack.

## Notes