

Crescent Roll Dough



15 Minutes



10 Minutes



3 - 8 crescent roll "tubes"

INGREDIENTS

- 470 g wheat berries, soft white any soft grains will do
- 250 g water
- 227 g butter (2 sticks or 1 European butter stick)
- 22 g sugar
- 6 g sea salt
- 3 g baking powder
- 12 g yeast (instant) if using active dry, prove it first with some of the water from the recipe)

DIRECTIONS

1. Preheat oven to 375 F.
2. Mix the dough for several minutes in your mixer, by hand, or in a bread machine on the dough cycle.
3. Let the dough rest 30 - 45 minutes to better absorb the fat and liquids.
4. Separate the batch into 3 equal parts (310 grams, give or take).
5. 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.
6. 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.
7. Bake for 15-20 minutes, or until the dough is 190 F.
8. Cool on a baking rack.

COLD VEGGIE PIZZA

- Bake crust flat on a baking sheet according to step 7 of the instructions.
- Mix sourcream with italian seasoning, sea salt, and freshly cracked pepper to taste. Spread over crust.
- Top with chopped veggies and shredded cheese of choice
- Cut into squares, serve fresh, or keep chilled until serving.



PIGS IN A BLANKET

- Wrap whole or cut up hot dogs or precooked sausages with rolled out crescent roll dough
- Bake in the oven at 350 F until golden, 12-17 minutes depending on your oven.

