



## Crescent Rolls Gladys Stone

$\frac{3}{4}$  c. milk

$\frac{1}{4}$  c. sugar

$\frac{3}{4}$  tsp. Salt

$\frac{1}{4}$  c. warm water

1 pkg. Or cake of yeast

$\frac{1}{4}$  c. oil

3 c. sifted flour

Scald milk and add sugar and salt. Let cool. Dissolve yeast in warm water. Mix all ingredients together and let rise in bowl until double in size. Roll out on floured board (like pie crust). Cut dough in half and cut in pie wedge shape and roll up beginning with wide end. Bake at 350 degrees for 12-15 minutes or until light brown.

For whole wheat rolls use half whole wheat flour.

Makes 25 rolls