FRENCH CRESCENTS
OR CROISSANTS

Bake the crescents 10 minutes, then reduce the heat to 350° and bake until done—10 to 15 minutes longer.

FILLED SWEET CRESCENTS

Prepare the dough for:
Refrigerator Potato Rolls, 618,
or Scandinavian Pastry, 621

Use for each crescent:
2 teaspoons nut or fruit filling, 622

If using the refrigerator dough, roll out to ¼-inch thickness before chilling and cut into 3-inch squares. If using the Scandinavian dough, shape it after chilling. Cut the squares diagonally. Shape as shown. Place on a greased baking sheet. Let them rise until doubled in bulk. Brush lightly with:

Fried Egg Wash, 731

Bake in a preheated 375° oven 18 to 20 minutes. Cool on a rack or serve hot.

ORANGE TEA ROLLS

These must be served hot the same day they are baked.
Prepare:
Refrigerator Potato Rolls, 618

Shape them into bite-sized rolls. In the center of each roll, embed:
A section of fresh orange which has been rolled in:
Brown sugar

Bake in a preheated 400° oven 8 to 10 minutes. If reheating, you may glaze with a mixture of equal parts of:
Sugar, water and Cointreau

HARD OR VIENNA ROLLS
Twelve 3-Inch Rolls

Sift:
4 cups all-purpose flour

Dissolve for 3 to 5 minutes in:
¼ cup 105°–115° water
1 package active dry yeast

Combine:
1 cup warm water
1 tablespoon sugar
1 teaspoon salt
2 tablespoons shortening

and the dissolved yeast mixture. Fold in thoroughly but lightly:

2 stiffly beaten egg whites

Add enough of the sifted flour to make a soft dough. To knead and proof, see 600. Allow the dough to rise twice. After the second rise, punch down and knead about 1 minute, then rest, covered, about 10 minutes before shaping into 12 oblong pieces. Place them about 3 inches apart on a greased baking sheet. To ensure hard crust, have in the oven a 9 x 13-inch pan filled with ½ inch boiling water. Bake at once in a preheated 450° oven about 20 minutes or until golden brown.
Pies and Pastries

Consistency—chilled but not hard. Roll the dough into a very neat oblong measuring about 6 x 16 inches and less than ½ inch thick, as in the following sketch. At this point, the dough is some-

what elastic and may have to be cajoled into the rectangle. Make the edges as even and the thickness as constant as possible. Quickly place the chilled butter pad about 1 inch from a short end and sides of the dough oblong, as shown above.

Fold the rest of the dough over the butter to make a pouch. Seal the two layers firmly together on all three open sides, pressing with the fingers, as shown opposite, or with the sides of your hands.

With the narrow dimension always toward you as you work, roll the dough evenly, being careful not to break the layers or force the roller in such a way that the edges of the dough envelope become cracked. Should any opening develop, be sure to patch it at once with a small piece of dough taken from the long sides. Keep the pastry 6 inches in width while rolling, and extend it to about 16 inches in length.

The use of two paper patterns makes the measuring very quick to judge. Fold the pastry into three exact parts, see below.

Make sure that the corners match neatly. Compress the pack slightly with the roller. At this point, the dough should have a transparent quality. The yellow of the butter should show through but not break through anywhere. Wrap the dough now approximately 4 x 6 x 1 inch, in foil and chill for 30 minutes. You have now made your first "turn" and, if you need a reminder, you can professionally make an initial shallow fingertip imprint in one corner before refrigerating. Keep track of your turns by increasing the number of fingerprints after each rolling, as shown above.

When the dough has chilled, remove it from the refrigerator and repeat the rolling. Always roll with the narrow dimension of the dough toward you as you work. Roll as before, until the dough again measures about 6 x 16 inches. Fold once more into three equal parts. This time, make two fingertip impressions before refrigerating.