



2026 King Arthur Adult Baking Contest

Cheese Crescents

Ingredients:

- 1 1/4 cups whole milk
- 2 1/2 tablespoons granulated sugar
- 1 1/2 teaspoons salt
- 1/4 cup butter
- 1/4 cup warm water
- 1 package yeast (= 2 1/4 teaspoons)
- 4 1/4 cups King Arthur flour
- 1 cup (= 4 ounces) Cheddar cheese, grated
- 1/4 cup butter, melted

Instructions:

1. Preheat the oven to 350 F., 20 minutes before crescents are ready to bake. Prepare a greased baking sheet.
2. Scald the milk.
3. Add and stir in the sugar, salt and butter. Cool to lukewarm.
4. Measure into a mixing bowl the warm (not hot) water. Sprinkle in the yeast. Stir until dissolved.
5. Add the lukewarm milk mixture. Stir in the flour. Add and stir in the cheese.
6. Turn the dough out on a lightly floured board; divide into 3 equal pieces.
7. Roll out each piece into a circle, 9 1/2 inches in diameter and 1/4 inch thick.
8. Cut with a sharp knife into 8 pie-shaped pieces.
9. Brush lightly with melted butter.
10. Roll up, beginning at wide end, and seal ends firmly.
11. Place on a greased baking sheet about 2 inches apart. Curve in half-circles. Cover with a clean damp towel.
12. Let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes.
13. Bake at 400° F. for about 15 minutes, until golden.
14. Submit **6 crescent rolls** of uniform size on a white paper plate.

Recipe by Margaret Rudkin