

## ST. MARTIN CROISSANTS

### *Ingredients*

2 lb Flour  
8 oz Butter  
3 oz Fresh Yeast  
2 cups Milk  
½ cup Sugar  
4 whole Eggs + 2 Egg Yolks  
Pinch of Salt

Preheat oven to 350 deg F. Dissolve the yeast in 2 cups lukewarm milk. Add the flour, melted butter, salt, sugar, egg yolks, and three eggs. Mix together and knead well until a smooth dough forms. Turn dough out onto a lightly floured work surface and divide in half. Working with one dough half at a time, roll each into a 1/4-inch-thick circle. Cut each into 8 pie-shaped wedges. Place 1 tablespoon filling (cheese, poppy, or jam) at the wide edge of each triangle of rolled-out dough and roll away from you, starting from the wide end, and then form into a crescent shape. Place point side down on a baking sheet. Repeat with the remaining triangles. Beat the remaining egg and brush over the croissants. Bake for 12-15 minutes.

