

Sour Cream Crescent Rolls

3/4 cup butter, divided

1 (8-oz.) container sour cream

1/2 cup sugar

2 (1/4-oz.) envelopes active dry yeast

1/2 cup warm water (100°F to 110°F)

4 cups all-purpose flour

1 teaspoon salt

2 large eggs, beaten

Melt 1/2 cup butter in a small saucepan over medium heat. Remove from heat; stir in sour cream and sugar. Pour mixture into a large mixing bowl; cool to 100°F to 110°F.

Combine yeast and warm water (100°F to 110°F) in a 1-cup glass measuring cup; let stand 5 minutes.

Whisk together flour and salt in a bowl. Whisk eggs into sour cream mixture. Stir yeast mixture into sour cream mixture. Gradually add flour mixture, stirring well. Cover and chill at least 8 hours.

Punch dough down, and divide into 4 equal portions. Roll each portion into a 10-inch circle on a floured surface. Microwave remaining 1/4 cup butter at HIGH 1 minute or until melted. Brush dough with melted butter. Cut each circle into 12 wedges; roll up each wedge, beginning at wide end. Place on greased baking sheets, point sides down.

Cover and let rise in a warm place (85°F), free from drafts, 45 minutes or until almost doubled in bulk.

Preheat oven to 375°F. Bake rolls at 375° for 10 to 12 minutes or until golden brown. Serve warm drizzled with honey or melted butter.