

# Sweet Potato Crescents

2 packages (1/4 ounce each) active dry yeast

1 cup warm water (110° to 115°)

1 can (15-3/4 ounces) cut sweet potatoes, drained and mashed

1/2 cup sugar

1/2 cup shortening

1 large egg

1-1/2 teaspoons salt

5 to 5-1/2 cups all-purpose flour

1/4 cup butter, melted

In a large bowl, dissolve yeast in water; let stand for 5 minutes. Beat in the sweet potatoes, sugar, shortening, egg, salt and 3 cups flour. Add enough remaining flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide into thirds. Roll each portion into a 12-in. circle; cut each into 12 wedges. Brush with butter. Roll up from the wide end and place, pointed end down, 2 in. apart on greased [baking sheets](#). Cover and let rise until doubled, about 40 minutes.

Bake at 375° for 13-15 minutes or until golden brown. Remove from pans to wire racks. Serve warm drizzled with honey or melted butter, plain or flavored.