



The Buzz

Piedmont Communications
October 2026 • 191 Reeds Baptist Church Rd. • Lexington, North Carolina • 336.787.5433

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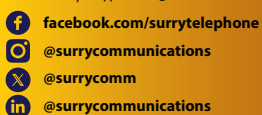


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Recipe of the Month:

Pumpkin-Filled Crescent Rolls (recipe from Tasteofhome.com)



Ingredients

- 4 teaspoons active dry yeast
- 1/4 cup warm 2% milk (110° to 115°)
- 4 cups all-purpose flour
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cup butter, cubed
- 1/2 cup shortening
- 1 cup sour cream
- 4 large egg yolks, room temperature
- 2 teaspoons grated lemon zest
- Filling:
 - 3/4 cup canned pumpkin
 - 1/3 cup sugar
 - 1-1/2 teaspoons pumpkin pie spice

Directions

1. In a small bowl, dissolve yeast in milk. In a large bowl, combine 3 cups flour, sugar and salt; cut in butter and shortening until crumbly. Add the sour cream, egg yolks, lemon zest and yeast mixture; mix well. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and refrigerate dough overnight.
3. Let dough stand at room temperature for 1 hour. Punch dough down; turn onto a lightly floured surface. Divide into thirds. Roll each into a 12-in. circle; cut each circle into 12 wedges.
4. Combine filling ingredients; spread 1 rounded teaspoon filling over each wedge. Roll up wedges from the wide ends and place point side down 2 in. apart on greased baking sheets. Curve ends to form crescents. Cover and let rise in a warm place for 30 minutes.
5. Preheat oven to 350°. Bake crescents until golden brown, 13-18 minutes. Remove from pans to wire racks.

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senterm@surrytel.com or call **336-787-5433**

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