Julia Child's Croissants

5 mL dry yeast  
7 mL sugar  
60 mL warm water

500 mL of flour  
15 ml sugar  
5 mL salt  
100-125 mL scalded milk-cooled  
60 mL canola oil

1. Activate the yeast by combining water and sugar. Sprinkle yeast over top, stir gently. Wait 5 minutes.
2. Combine 500 mL of flour, 15 mL sugar and salt in a large bowl.
3. Add canola oil to the yeast mixture, stir well and then add to flour mixture. Stir well.
4. Add milk until a soft dough forms.
5. Knead for 5+ minutes and let rest in a slightly warmed oven in a greased bowl. (Turn oven to 350 for 2 minutes, then turn off).

Follow: <http://www.mamaliga.com/desserts/croissants-a-la-julia-child>

Chicago Video: http://video.wttw.com/video/1204506934/

Bake at 400 for 14-16 min.

Try cheese/poppy seed straws!