**INSTRUCTIONS**

1. Combine baker’s yeast and sugar with a tablespoon of warm milk.
2. Add flour to a large mixing bowl. Add yeast + sugar and salt.
3. Dust your hands with four and gather the flour in the bowl into a pile. slowly start adding warm milk to flour and begin kneading the mixture. The dough should be elastic, smooth and firm by now.
4. Cover the bowl with a kitchen towel and leave to rise for 1.5 hrs.
5. Place on a lightly floured surface. Knead for additional 5-10 minutes.
6. Cut the dough into two equals pieces. Grab one piece and knead an additional 2-3 minutes. Then roll it out with a rolling pin into a circular shape, the thickens of your little finger. Cut into eight slices.
7. Repeat step 6 for the second piece.
8. With a teaspoon, put a little bit of jam to the wide part of each dough slice. Roll each crescent in, starting from the wide part of the slice to the thinner part. Do this for all 16 crescents.
9. Place the egg yolk in a cup and mix well. Get a brush and paint each crescent with thw yolk on all visible sides. Sprinkle with sesame.
10. Leave crescents to rise in the baking pan for additional 15-20 minutes. Meanwhile warm the oven to 475F.
11. Lower the oven temperature to 400F and place the pan on the top rack. Bake for 20-25 minutes, turning the baking pan a couple of times.