

2 Hour Buns

Irene Sirant

4 c flour,
2 – ¼ oz instant yeast,
2 large eggs,
1 tsp salt,
½ c cooking oil,
3 c water,
More Flour (up to 5 c to make soft dough).
Butter or soft margarine for brushing tops.

Combine flour and yeast in large bowl.
Beat eggs, oil and water together in separate bowl.
Add egg mixture to flour mix.
Add salt and mix well.

Work in enough remaining flour until dough pulls away from sides of bowl. Cover with t-towel.

Let rise 10 minutes. Punch down.

Repeat until after the 4th punch down. Form into buns. Let rise about 45 minutes. Makes between 3 – 4 dozen.