

Air Buns

In large bowl mix:

½ c lukewarm water,

1 pkg yeast,

and 1 tsp sugar.

Then add:

½ c melted/cooled lard,

1 tsp salt,

3 ½ c lukewarm water,

2 tblsp vinegar,

8 – 10 cup flour to make a nice soft dough.

Let stand 2 hours. Knead it.

Let stand 1 hour. Form into buns the size of walnuts.

Let stand 3 hours. Bake at 375 until done.

Note: can use lard, oil, or margarine.

