

# Buns

## Grandma Mary Zubot

3 eggs, 1 small handful salt (about 1 1/2 tblsp), 1 cup sugar, 3 cups water, 1 cup lard (I like bacon drippings strained), 1 package yeast, and flour.

Method: Beat eggs and sugar together, add salt, add water, add some flour to make a soft batter and then add the melted lard. Beat. Add yeast and mix in. Then add enough flour to make a smooth soft ball of dough. Let rise. Punch down. Let rise again. Punch down. Let rise and make into buns. Let rise and bake at approximately 325° for about 20 – 25 minutes. Beat a raw egg and brush tops as soon as you remove from oven. Mom Zubot's buns were soooo good!

A frog has an easy life – it eats whatever bugs it!