

Buns - Fast and Good!

Great Aunt Tina,
Gr. Bischoff's Sister

Dissolve 2 packages yeast in 1 tblsp sugar and 1 cup water. Let stand 20 minutes.

Scald 1 ½ cup milk. Cool to lukewarm.

Beat 5 eggs, ¾ cup sugar, and 1 tsp salt. Add 6 tblsp melted Crisco or 7 tblsp butter and beat again. Add the 1 ½ cup milk and yeast. Stir well.

Then add 7 cup flour one at a time. Let rise until double in bulk. Work down once. Let rise again. Then make out in pans the size of a walnut. Let rise. Bake at 350° for 20 to 25 minutes at 350°.