

Overnight Buns

2 cups sugar, 5 cups water, 2 packages yeast, 4 1/2 tsp salt, 1 cup melted lard, 4 beaten eggs, and flour. Punch down after about 2 hours. Put in pan, let stand overnight. Makes about 8-9 dozen.

Overnight Buns

1 pkg dry yeast, 1 tsp sugar, ½ c water, 1 scant tblsp salt, ¾ c sugar, 3 beaten eggs, 4 c warm water, 1 c oil, 12 c flour. If you are making overnight buns make the dough between 4 & 5 PM. Let rise 2 hours. Punch. Rise 1 hour. Make into golf size balls. Rise overnight. Bake at 350. You can make in daytime as well using same schedule. Let rise last time and bake.