

## Gramma's Buns

### Dissolve:

in a large stainless steel or glass bowl  
2 tbsp quick rise yeast  
 $\frac{1}{2}$  cup warm water (110 degrees Fahrenheit)  
1 tsp sugar  
~let rest 5 minutes~

### Add

$\frac{1}{2}$  cup melted margarine  
2/3 cup sugar  
1 tsp salt  
3 eggs (at room temperature)  
1-1/4 to 1-1/2 cup cool water

### Blend in

3 to 4 cups unbleached flour

1. Knead with dough hook for 5 to 10 minutes, adding up to one additional cup of flour.
2. Grease another large bowl, grease hands.
3. Dump ball onto floured board (counter), form into a ball.  
Dough will be very sticky & soft.
4. Place into greased bowl & grease top of ball.
5. Cover with clean tea towel & place in COOL oven. Turn on oven light.
6. Let rise until doubled in bulk (about one to one- and one-half hours).
7. Punch down and let rise 45 minutes.
8. Punch down and turn out onto floured board (counter).  
Grease hands and start forming small balls (slightly bigger than a walnut shell). Place on a greased cookie sheet.
9. Cover with a clean tea towel and return trays to oven for 45 minutes to one hour.
10. Remove trays from oven and preheat to 400 degrees Fahrenheit.
11. Bake two sheets at a time for about 12 minutes or until golden and sound hollow when tapped.

Yield: 34 buns