

## Margaret's Buns

By the Cassidy Family

4 cups flour  
 2 tbsp fermipan yeast  
 Mix together in bowl  
 Mix the following in large bowl(to allow room for the dough to rise)  
 2 eggs (beaten)  
 8 tbsp sugar (I always use heaping tbsp - which make a great bun-a litte sweeter)  
 6 tbsp cooking oil  
 3 cups warm water  
 beat this well-then add the flour and yeast-mix well  
 Then add the remaining flour (4 cups also) and 1 tsp salt.  
 Knead very well. Cover and let rise for 30 minutes - punch down and let rise for 30 minutes or a little longer and pan. Let rise for 1 hour. Then bake @ 350 for 18 min.  
 As I explained on the phone Barb my nephew Bo really likes these buns and at family gatherings he would say "Are these Margaret's buns?" My nieces husband really like them too. A few close friends like to tease and say at my funeral they will say "I was famous for my buns!"

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