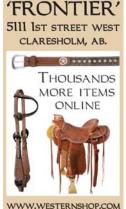
Margaret's Buns

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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1-800-661-7939





