

1/2 C scalding milk

1/2 C lukewarm water

1 and 1/2 C flour

1/4 C lukewarm water mixed with 2 T Quick Rise yeast and 1/2 tsp sugar.

1 egg

1/2 C flour

1/4 C sugar

1 tsp salt

3 tbsp melted shortening or oil

1 and 1/2 C flour (or more)

Let yeast and water mixture proof while you mix the first three ingredients in a bowl. Then add yeast mixture. Then beat eggs in a KitchenAid and add shortening, sugar and salt. Add yeast/flour mixture in KitchenAid. Add remaining flour (or as much as you need.)

Let rise, punch down, let rise again. Form. Let rise until buns double in size. Bake at 360 degrees for 15 minutes.