

## Mrs. Gildersleeve's Buns

Makes two large loaves

1 cup milk	1/2 cup warm water
1/4 cup sugar	2 pkg. instant yeast (4 1/2 tsp)
1/4 tsp. salt	2 beaten eggs
1/4 cup lard or butter	5-5 1/2 cups bread flour

Scald milk - stir in sugar, salt and lard. Cool to lukewarm. Measure warm water into large bowl. Add yeast, stir to dissolve. Add lukewarm milk mixture, eggs, and 2 cups flour. Beat with mixer fitted with a dough hook until smooth. Add enough flour, one cup at a time, for a soft dough. Beat with mixer until dough pulls away from bowl and is smooth and elastic, 4-6 minutes. Form into ball and place in greased bowl, turning to grease top. Cover - let rise in draft-free spot until doubled in size. Punch down and shape as desired. Let rise until doubled in size. Bake in preheated oven at 375°F. 15-20 minutes for rolls, 25-30 minutes for loaf.

Courtesy of Jane Menzies, The Grove City Gourmet 1971

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