

TWO HOUR BUNS

3 CUPS WARM WATER

$\frac{1}{2}$ CUP SUGAR - $\frac{1}{4}$

6 TBSP. OIL

1 TSP. SALT - 2

2 TBSP. FERMIPAN INSTANT YEAST

2 BEATEN EGGS

7-9 CUPS FLOUR (CAN INCLUDE 2
CUPS WHOLE WHEAT)

(over)

COMBINE INGREDIENTS. PUNCH DOWN
EVERY 15 MINUTES x 1 HOUR. FORM
INTO BUNS. ALLOW TO RISE APPROX.
1 HR. BAKE 15-20 MINUTES OR TILL
GOLDEN BROWN @ 350°.