

DOUBLE-QUICK DINNER BUNS Jeannette Sill's

- 3/4 cup warm water
- 1 package dry yeast
- 1/4 cup sugar
- 1 teaspoon salt
- 2 1/4 cups flour
- 1 egg
- 1/4 cup melted margarine

Dissolve yeast in water in mixing bowl.
Add sugar, salt and about 1/2 of flour.
Beat 2 minutes.
Add egg, margarine and gradually beat in rest of flour until smooth.
Let rise 40-50 minutes or double in bulk.
Stir down batter.
Drop in greased muffin tins.
Let rise 30 minutes or double in bulk.
Bake 10 minutes at 400 degrees.



BREADS

