



## Sixty Minute Buns

Serves 12

2 cups	Scalded milk (do not boil)
1/2 cup	Shortening (Crisco)
1 tsp	Salt
1/4 cup	Sugar
2 pkg.	Yeast in ¼ cup warm water
5 – 6 cups	All purpose flour

Scald milk, add Crisco to milk to melt Crisco and to help cool down milk so that it won't kill yeast. Dissolve yeast in warmed water (105°), set aside. Combine salt, sugar & cooled (105°) milk in bowl with yeast mixture. Start adding flour; a cup at a time, stirring each cup into dough (some times it might not take all 6 cups).

Let rise to double in covered bowl.

Knead 5 minutes, let stand 15 minutes

Divide the dough into two equal parts and press each portion into a half sheet pan. Score the dough in each pan into 6 "buns". Let stand for 15 minutes.

Bake 15 minutes in 350° oven.