

Tim Farmer's Country Kitchen

HOMEMADE BUNS

*1 cup + 2 tablespoons hot water
2 packages Fast Rising Yeast
1/3 cup olive oil
1/4 cup sugar*

Mix together and let sit 5-10 minutes until foamy.

*1 egg
1 teaspoon salt
3-4 cups all purpose flour*



Add remaining ingredients and knead 3-5 minutes. Keep adding flour until dough is elastic and no longer sticky.

Separate into 8 even buns, and shape them into discs. Place on greased baking sheet and cover with a towel for 10 minutes. Bake at 425 degrees for 10-12 minutes, until tops are slightly browned. Cool on baking rack.

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