

## Homemade Buns

Written by Mother's Touch

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### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	4-5	Teacup	Flour, All Purpose	For Dough
4		Teaspoon	Yeast - dry	To add to the flour
1		Teacup	Milk	For warming
3/4		Teacup	Water	For warming
1/2		Teacup	Cooking Oil	For warming
1/4		Teacup	Sugar, White	For warming
1		Teaspoon	Salt	For warming

### Method

1. Stir together 2 cups flour and the yeast.
2. In a separate vessel heat milk, water, oil, sugar and salt to lukewarm on top of Gas. Add all at once to the flour mixture and beat for about 3 minutes.
3. Add enough flour to make a soft dough. Mix it well and let it rest for about 10 minutes.
4. Now shape them into slightly flat balls and place on greased baking sheet.
5. Bake in a preheated 400 degrees F (205 degrees C) oven for 12 to 15 minutes or until doubled in size.