

Jean's WWW Buns

Stir dry ingredients together:

4 tsp. quick yeast

½ cup sugar

1 Tbsp. salt

3 ¼ cups whole white wheat flour

½ cup butter flavored shortening

2 cups milk

Heat shortening and milk together to about 125°

Add liquid mixture to dry mixture and mix well, then

add: 2 eggs, well beaten and

about 3 cups regular bread flour

Knead on lightly oiled countertop. Place in bowl sprinkled with a few drops of oil. Cover with plastic wrap and towel. Let rise, punch down and form into buns. Let rise and bake @ 350° for 15 minutes or until golden brown. While warm, brush with real butter. My sister Lori taught me how to make buns when I was first married. **This recipe is easy, delicious and much more nutritious than white buns without looking like whole wheat buns!**

