

## **Never Fail Buns**

In a large bowl mix together:

2 Tbsp. yeast

2 tsp. sugar

2 cups warm water

Let rise for 15 to 20 minutes.

Meanwhile mix together in another large bowl:

½ cup sugar

½ cup oil

2 cups boiling water

2 Tbsp. salt

Mix all together until sugar dissolves.

After 15 minutes, add yeast mixture to sugar mixture and mix. Add two cups of flour and mix. Add two eggs and mix. Add six more cups of flour, mix well, kneading until a ball forms.

Cover and let rise for half an hour or more, punch down and cover again. Let rise another half an hour or more, punch down and use. Will make two dozen buns; form into small balls and let rise for about an hour. Put small dough balls in a cake pan (8' x 11") or deep casserole dish (greased).

Bake at 350 F for about half an hour. The buns should be golden brown.