

So here's the story on the world's best buns ever – the recipe came to me courtesy of Marjorie Taylor of Sydney, Cape Breton...

As the story goes once when her daughter-in-law, Jane needed hamburger buns but did not want to head out to a store this recipe came to the rescue.

Jane shared it on Facebook and I have made it at least four times! My husband, her cousin, says we will never go back to store bought buns!

Jayne MacKenzie, Chester Basin



INGREDIENTS

2 packages of yeast
1 cup of luke warm water

2 tsp of sugar
****combine all 3 of these and set aside**

1 cup of milk
1/4 cup of sugar
2 tsp of salt

1/2 cup of butter
2 eggs
6 cups of flour

DIRECTIONS

Heat milk in large pot until film forms

Take off heat and add butter and sugar

Still until combined and let cool for few minutes

Add in eggs, salt and yeast mixture and mix together

Add in flour 1 cup at a time stirring after each then knead 36 times

Cover with dish towel and let rise for 1 hour (should double in size)

Punch down and form rolls on to cookie sheet

Cover and let rise again for 30 minutes

Bake at 350 – 375 for 15 to 20 minutes

Brush with butter and ENJOY!!!