



Nanny's Buns

Makes 12

INGREDIENTS

1 pkg dry active yeast
1 tbsp warm water
1/8 cup + 2 tsp sugar
1 cans evaporated milk
1 eggs, beaten
1/4 cup melted butter
1 1/2 tsp salt
3 1/2 cups of all purpose flour (or as needed)

DIRECTIONS

In a pot over high heat, scald the milk until bubbling on the edges and a light film appears on the surface. Set aside to cool.

In a small bowl, combine yeast, 2 tsp sugar and warm water and allow to bloom until aerated and fluffy.

Once milk is cooled to lukewarm, combine the scalded milk, yeast mixture eggs and butter in a large mixing bowl.

Add remaining 1/8 cup sugar, salt and 3 1/4 - 3 1/2 cups of flour. Combine and knead until a soft dough forms and pulls away from the bowl. Only add flour as needed.

Cover the bowl with a clean kitchen tea towel and allow to rise in a draft-free area of the kitchen for a couple of hours or until doubled in size.

Punch down the dough and knead a couple of more times. Divide the dough into 12 portions and temporarily set the dough balls in the cups of 12 standard muffin tins.

One by one, divide each ball into two and set side-by-side into each cup.

Cover again with the tea towel and allow to double in size once again.

Preheat oven to 350F.

If you want a golden crust, lightly brush the tops of the buns with an egg wash (1 egg beaten with a little water).

Bake for 25-30 minutes until lightly golden brown.

Allow to rest before you dive in...if you can!