

Buns (makes 2 dozen)

Ingredients:

- 1 cup warm water (105 F to 115 F)
- 2 packages active dry yeast
- ½ cup (1 stick) butter, melted in microwave
- ½ cup sugar
- 3 eggs
- 1 teaspoon salt
- 4-4 ½ cup unbleached all-purpose flour
- Additional melted butter for the top after baking

Preparation:

Combine the warm water and yeast in a large bowl. Let the mixture stand until yeast is foamy, about 5 minutes.

Stir in butter, sugar, eggs and salt. Beat in flour, 1 cup at a time, until dough is too stiff to mix (some flour may not be needed). Cover and refrigerate 2 hours or up to 4 days.

Grease a 13-x 9- inch baking pan. Turn the chilled dough out onto a lightly floured board. Divide dough into 24 equal-size pieces. Roll each piece into a smooth round ball; place balls in even rows in the prepared pan. Cover and let dough balls rise until doubled in volume, about 1 hour.

Preheat oven to 375 F. Bake until rolls are golden brown, 15-20 minutes. Brush warm rolls with melted butter. Break rolls apart to serve.