Easy Yeast Buns

Ingredients

- 1 cup water
- 1 pkg dry active yeast
- 1 cup sugar
- 1 1/2 sticks melted butter, cooled
- 1 egg
- 4 cups self rising flour

Summary

Yield: 12
Source: Trisha Yearwood
Prep Time: 12 hours
Category: Breads
Cuisine: American
Tags: yeast

Instructions

- **Dissolve yeast in 1 cup of warm water. stir in with non reactive utensil. I use my clean fingers. Let sit til it bubbles.**
- **In a blender mix sugar and butter.**
- **add egg**
- **then yeast water.**
- **Slowly add flour until smooth.**
- **Well grease a bowl.**
- **Flip over so dough is greased all over.**
- **Cover with plastic wrap. Refrigerate overnight.**
- **Grease muffin tins. Bake 350° , bake for 15-20 minutes. ??**

Notes

These need to be refrigerated overnight