

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