

Buns (from Vicky LaMotte) a/k/a Picnic Buns

4 c. warm water

2 c. sugar

2 scant Tbsp. salt

1 c. oil

4 eggs

2 pkg. yeast

15 c. flour (I generally use between 17 and 18 cups of flour when all is said and done)

Mix in order, knead well (10 to 15 minutes by hand), let rise 1 hour (or longer – until double), punch down. Let rise another hour (or so). Roll into buns (I usually have three 9 x 13 inch pans full plus a bit more. Let the buns rise before baking, too. I think I put about 12 to 15 buns in each greased pan. Bake at 375 for 15 minutes, more or less, until done.

I'm sending this via e-mail so that I have it – it's a favorite and if I have it on e-mail it may not get lost!