

Raised Dough for Buns

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| 1 Cupful of Milk,
Scalded and Cooled | 1 Yeast Cake |
| 1 Cupful of Lukewarm
Water | 1 Teaspoonful of Salt |
| 1 Tablespoonful of
Sugar | 4 Tablespoonfuls of
Shortening |
| | 6 Cupfuls of Sifted
Flour |

DISSOLVE the yeast cake and sugar in the lukewarm water; add the milk, in which the shortening has been melted, the flour and the salt. Mix well and set to rise; it will double in quantity, taking about three hours; more flour will be needed. Put in pans, let rise double in bulk and bake.

This dough can be used as the basis for many kinds of fancy breads and buns.