

Cornmeal Buns-from The Frugal Girl

Makes 36

5 ½-6 cups all purpose flour
1 pkg. (2 ¼ teaspoons) active dry yeast
2 ¼ cups milk
½ cup sugar
½ cup butter
1 teaspoon salt
2 eggs
1 ½ cups cornmeal

In a mixing bowl, combine 3 cups flour and the yeast. Combine milk, sugar, butter, and salt, and heat to 115-120 degrees F.

Add warm liquids to flour in mixer bowl; add eggs. Beat on low speed for 1 minute; beat at high speed for 3 minutes. Stir in cornmeal and enough of the remaining flour to make a soft dough.

Turn dough out onto a floured surface and knead for 6-8 minutes or until smooth and elastic. Place dough in bowl, cover with a wet tea towel, and let rise until doubled, about an hour.

Punch dough down; turn onto floured surface. Divide into 3 portions; divide each portion into 24 pieces. Shape each piece into a ball and place two balls in each cup of a greased muffin tin (or divide each dough portion into 12 pieces, shape each into a ball, and placed on greased baking sheets).

Cover rolls, let rise for 50-60 minutes, and bake at 350 for 12-15 minutes, or until lightly browned.