Egg Buns

Amount 12 buns
Time 40min

Ingredients

- 2 tablespoons active dry yeast
- 1 cup plus 2 tablespoons warm water (~110F)
- 1/3 cup vegetable oil
- 1/4 cup sugar
- 1 egg
- 1 teaspoon salt
- 3 to 3-1/2 cups all-purpose flour (or other combos of flour)

Steps

1. In a large bowl, dissolve yeast in warm water. Add oil and sugar; let stand for 5 minutes.
2. Add the egg, salt and enough flour to form a soft dough.
3. Turn onto a floured surface; knead until smooth and elastic, about 3-5 minutes.
4. Do not let rise. Divide into 12 pieces; shape each into a ball. Place 3 in. apart on greased baking sheets.
5. Cover and let rest for 10 minutes. Preheat oven to 425F.
6. Bake for 8-12 minutes or until golden brown. Remove from pans to wire racks to cool.