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SANDWICH BUNS

- 1 ¼ Cups Scalded Milk
- 1 Envelope Yeast
- ¼ Cup Lukewarm Water
- 3 ¾ Cups Sifted Flour
- ½ Cup Sugar
- 1 Teaspoon Salt
- 2 Eggs, Beaten
- 2 Tablespoons Shortening

DIRECTIONS

1. Cool milk to lukewarm.
2. Dissolve yeast in warm water.
3. Add to milk.
4. Stir in 3 cups flour, cover and let rise for about 1 hour.
5. Add remaining ingredients, cover and let rise until doubled in bulk.
6. Punch down and knead for 3 minutes.
7. Shape into buns, cover and let rise again until doubled in bulk.
8. Brush tops with beaten eggs; add sesame seeds if desired.
9. Bake in 375 degree oven for 25 minutes.