**Bread Buns**

5 C flour

5 eggs

½ C oil

1 T salt

2 C warm water

Mix the first 5 ingredients together.

Add ½ C sugar and 2 C warm water on top of the mixture. Sprinkle 2 T yeast on top and stir softly so that the yeast is moistened. Let rise for 10 minutes.

The yeast should be bubbly. Now add more flour maybe 5-10 C (until it is a soft dough). Put 1T oil in a large bowl. Put the dough in the bowl and knead it and then turn it over so that the top is covered in oil.

Let rise until double. Form into rolls. Bake 350 until golden brown