

DUCKLING BUNS

$\frac{3}{4}$ c warm water

1 $\frac{1}{2}$ Tbsp. Yeast (we use Saf yeast and put it right on top of the flour)

2 c. Warm water

1 c sugar

$\frac{1}{2}$ c oil

1 tsp. Salt

3 eggs

8 $\frac{1}{2}$ c flour

Dissolve yeast in $\frac{3}{4}$ c warm water. Combine the 2 c water, sugar, oil, salt and 3 c flour. Beat with mixer with dough hook. Add eggs and yeast. Mix on speed one and add remaining flour and knead 8 min. in the Bosch mixer. Cover, let rise one hour – till double. Punch down. Make into 16 rolls. Slightly flatten 12 rolls and form them each into a teardrop shape. Place on a sprayed baking sheet. Pinch the pointed ends to make tails and press your finger into the rounded end of each teardrop to make a deep hole. Cut the remaining 4 rolls into thirds. Shape each third into a ball with a pointed end. Dip pointed ends in water and insert into the finger hole on the body for the head. Brush well with beaten egg.

Cover with sprayed plastic wrap and let rise 30 minutes. Remove wrap and pinch tails again.

Bake at 350°F 15-20 minutes. Remove from oven.

