

Heritage Recipes

You can share old family recipes and traditions

Grandma Mohr's Buns

from Rick/ Joanie

This is a recipe that has been handed down from generation to generation and is continued to be enjoyed today. I remember Grandma use to make these with every special get together. Best bun's I've ever eaten.

Grandma Mohr's Buns

This is a 2-loaf recipe

2 Pkgs. dry yeast in 1/4 cup of warm water (up to 120 deg). For speed-up add 1 tsp. of sugar & 1 tsp. flour. Let sit till frothing up.

1 Cup of warm regular milk

1 Cup salted potato water; or use tap water and add 2 tsp. salt.

½ Cup lard (or Crisco). Lard has better flavor!

2/3 Cup sugar

6-7 Cups bread flour (King Arthur the best)

Blend the above in the order listed. Add the last cup of flour slowly. Stop adding when dough no longer sticks to side of bowl. KitchenAide mixers work best with a dough hook. Knead thoroughly (about 10 minutes). Place in greased bowl and cover with a light towel. Let rise in warm area (100/120 deg) till double in size (about an hour +/-). Punch down, knead, place back in greased bowl, and let rise again. Punch down, knead for about 4 or 5 minutes and then shape into rolls/balls. Pull dough down from all sides of each roll and pinch it together on the bottom of the roll. (Half of recipe makes one loaf of bread). This batch will make 2 two sheets of 8 sandwich-size rolls or 12 dinner rolls. Place rolls on greased baking sheet and cover rolls. Let rise for about ½ hour, or until a little less than double in size before baking. Bake rolls at 375° for 15-20 minutes. Should sound hollow when thumped with finger. Or stick with a tooth pick; should come out free of ANY dough. Remove from pans right away, place on racks to cool.

BREAD Best toast in the world, except for salt-rising bread!

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Instead of making rolls, cut dough in half makes 2 loaves. Place each loaf in a greased bread loaf pan, cover, and let rise for about ½ hour before baking, a little less than double in size. Bake at 350° for approximately 30 minutes. Should sound hollow when thumping with finger, or stick with a tooth pick , should come out free of ANY dough. Remove from tins right away, place on racks to cool.

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