

Whole Wheat Buns

1 cup butter
½ cup honey
2 cups boiling water
2 pkgs. Yeast – I use quick rise or bread machine
2 eggs beaten
1 tsp salt
1 tsp baking powder
3 ½ cups whole wheat flour
3 ½ cups white flour - with the organic flour, I omit the white and use only whole wheat

Place butter and honey in bowl. Pour boiling water over and let stand, when luke warm add yeast, eggs, salt and baking powder. Add flour, enough to make a soft dough. Knead until smooth. Let rise until double, apx. 1 hour. Shape into buns and let rise apx. 30 minutes and bake at 350 for 18 min. Brush tops with butter.