

# Double-Stuffed Bacon Buns

**MAKES 32 BUNS**

## FIRST

- 1 ¼ cup water
- 1 cup canned evaporated whole milk  
*(not condensed milk)*
- 2 tablespoons sour cream
- 3 tablespoons butter or margarine

Heat until just warm (butter does not need to melt) and set aside.

## SECOND

Combine:

- 1 (¼ oz) package active dry yeast  
*(not quick-rising)*
- 1 teaspoon table salt
- 2 cups bread flour, unsifted
- 1 tablespoon sugar

In a standing mixer with the paddle attachment, add liquids from first step to dry ingredients. Beat approximately 2 minutes.

## NEXT

- 5+ cups bread flour\*, unsifted
- 2 eggs, beaten
- butter, for greasing bowl

Add 1 cup of the flour to make a thick batter and add eggs. Beat 2 minutes. Replace the paddle attachment with dough hook(s). Gradually add remaining flour (approximately 4 to 4 ½ more cups) until dough no longer sticks to the side of the mixing bowl or dough hook(s). Knead for 5 minutes. Place in a large, greased bowl. Cover with clear plastic wrap and a towel. Let rise in a warm spot until doubled in size (approximately 45 minutes to 1 hour).

## WHILE THE DOUGH IS RISING

- 1 pound bacon, diced
- ½ pound ham, approximately ¼ inch thick, diced
- 1 medium onion, diced fine
- pepper, to taste

Fry filling ingredients in a large non-stick skillet, but do not drain. Cool.\*\*

## WHEN THE DOUGH HAS DOUBLED IN SIZE

With greased hands, punch down. Let rise again (approximately 45 minutes to 1 hour).

## AFTER THE DOUGH HAS RISEN AGAIN

shortening, for greasing pans

Grease baking pans. Place dough on a floured surface and cut into 4 equal pieces. Divide each piece into 8 pieces. Flatten each piece with fingers. Place approximately 1 tablespoon of filling on each dough circle. Pinch together to seal. Place on a greased baking sheet, pinched side down. (You may have leftover filling.) Let rise again, uncovered in a warm spot (approximately 30 to 45 minutes). Preheat oven to 350°.

## FINALLY

- 1 large egg, beaten

Brush the tops and sides of buns with the beaten egg. Bake for 25 to 35 minutes or until buns are golden brown. Cool on wire racks.

\* The amount of flour you need to add can vary depending on the brand of flour, the temperature outside, humidity or the time of year.

\*\* You can also make the filling the day before and refrigerate overnight. While the dough is in its second rising, take the filling out of the refrigerator and let it come to room temperature.