




Bacon Buns – submitted by the Formas Family

My husband's grandmother was from Lithuania. Every Easter and Christmas she would make these bacon buns to serve with our meal. Everyone would look forward to them and fill up on them instead of dinner. The boys would always tell her there is not enough bacon in them just to get her going! She was the cutest little lady. She died on her 102nd birthday and I still miss her so. We had a special bond in our love for baking and crocheting. 

Bacon Buns

1/2 lb. butter
2 c. Milk
2 pkgs. dry yeast
1/2 c. Water
1 c. Sugar
2 t. Salt
9 c. Flour
4 eggs, well beaten
4 lbs. chopped bacon
Small onion, diced
Dash pepper

Melt the butter with the milk to 130°. Mix sugar and salt in a large bowl. Dissolve the yeast in the 1/2 warm water. Add 2 c. Flour to the sugar and salt mixture. Add dissolved yeast. Stir. Gradually add the milk mixture. Add the beaten eggs, continuing to mix. Using the dough hook of your mixer, continue to add flour. Knead 10 minutes. Let rise in a greased bowl until double. Punch down and let rise to double again. While dough is rising, chop bacon and onion. (Easier to chop bacon when partially frozen). Fry until bacon is crispy. Drain. Add a little pepper. Once the dough has risen a second time, divide into 8 balls. Roll each ball into a circle. Cut dough with a pizza cutter into eight wedges. Spread bacon mixture over center and roll like a crescent. Continue with the remaining dough. Place on a greased cookie sheet. Brush each crescent with a mixture of 1 egg, 2T. water and 1 t. Sugar. Bake 350° for 15-20 minutes.