

The Best Hamburger Buns by Linda

This recipe makes 12 hamburger buns.

Ingredients:

2 tablespoons SAF instant yeast

2 tablespoons dough enhancer (optional-this make them fluffy)

1-1/8 cup water

1/3 cup vegetable oil

1/4 cup sugar

1 egg

1 teaspoon sea salt

3-1/2 to 4 cups white bread flour

Instructions:

Preheat the oven to 425 degrees. Now you can make these in a large bowl but I used my Bosch bread mixer and as you know I dump everything in the mixer (yep, I'm a dumper). I wait until the bread dough pulls away from the mixer. I add just a little until the dough pulls away from the sides of the bowl. Now sprinkle some bread flour on the counter and knead the bread dough about 2-3 minutes and divide the dough into 12 pieces. Grease a cookie sheet and set it aside. Now you roll the pieces into balls and flatten with your hands. Place each flattened ball onto the cookie sheet. I flatten them again with my hand on the cookie sheet. Cover the pan with greased plastic wrap and let rest about 10 minutes. Bake at 425 degrees for 9-12 minutes or until golden brown.