**The Best Hamburger Buns by Linda**

This recipe makes 12 hamburger buns.

Ingredients:

2 tablespoons SAF instant yeast [Saf Instant Yeast, 1 Pound Pouch](http://www.amazon.com/gp/product/B0001CXUHW/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B0001CXUHW&linkCode=as2&tag=foostomom00-20&linkId=DYE3G6KCCP5FPBVJ)http://ir-na.amazon-adsystem.com/e/ir?t=foostomom00-20&l=as2&o=1&a=B0001CXUHW

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.