



Hamburger Buns



3/4 to 1 c warm water (use less in a humid environment, more in a dry environment)

1 T yeast

1/4 c sugar, divided

5 T butter, divided

1 egg

3 1/4 – 3 1/2 c flour

1 1/4 t salt

Combine yeast, warm water, and 1 T of the sugar. Let sit 5 minutes or until yeast bubbles. Whisk in 2 T butter, softened, remaining sugar and egg. Add 3 cups flour and salt. Mix until dough forms. Slowly add 1/4 to 1/2 cup more flour, just until dough stops sticking to sides of mixer bowl. Knead until smooth. Place dough in oiled bowl and cover with saran wrap. Let rise for 1 hour, until doubled. Gently deflate dough and divide it into 8 pieces. Form a round ball with each piece and flatten slightly. Place buns on lightly greased baking sheet. Cover with clean towel. Let rise for 1 hour. Melt remaining butter and brush buns with half of the melted butter. Bake at 375 for 13-16 minutes or until golden. Brush again with remaining butter.