

Burger Buns

Serves 10

Ingredients

1 cup warm water
1 tablespoon of active dry yeast
2 tablespoons of sugar
3 ½ cups of flour
2 teaspoons of salt
2 tablespoons of sugar
1 egg
1 egg yolk
¼ cup flour
¼ cup butter
Sesame seeds



Steps

- Step 1:** Add the warm water, active dry yeast, and 2 tablespoons of sugar to the bowl of a stand mixer and let sit for 15 minutes.
- Step 2:** In a separate bowl, add flour, salt, and 2 tablespoons sugar and stir until combined.
- Step 3:** Whisk in eggs into the yeast mixture.
- Step 4:** Add the flour mixture to the yeast mixture bowl and begin mixing with a dough hook on low speed.
- Step 5:** Add in cubed butter and knead for 10 minutes.
- Step 6:** Once the dough has pulled away from the sides of the bowl and is smooth, remove and place in a bowl that has been greased with butter. Cover and allow to proof for 1.5 hours or until the dough has doubled in size.
- Step 7:** Once the dough has proofed, punch down the dough.
- Step 8:** Divide the dough into 10 equal pieces placing them on parchment-lined baking sheet pans. Cover and let rise for another 45-60 minutes.
- Step 9:** Brush the buns with egg wash and sesame seeds.
- Step 10:** Bake for 12-14 minutes at 375° or until golden brown. Allow the buns to cool fully before slicing and serving.