

Homemade Hamburger Buns from She Makes and Bakes

Prep time: 2 hours Bake time: 15 minutes at 400

3 tablespoons warm milk
1 cup warm water
2 teaspoons yeast
2 1/2 tablespoons sugar
1 1/2 teaspoon salt
1 large egg
3 cups bread flour
1/3 cup all-purpose flour
2 1/2 tablespoon butter, softened

In a large bowl, combine your warm milk, warm water, yeast, and sugar. Let sit for about 5 minutes or until your yeast is bubbly. Add the egg and mix with the paddle attachment on low until combined. Add the flours and salt and mix. Once the flours are mixed in, add the butter and mix for about 1 minute. Switch to the dough hook and mix on low speed for about 5-7 minutes until the dough is slightly tacky. If it's sticky, you'll want to add more flour (1 tablespoon at a time) while it's kneading. Transfer the dough to a lightly oiled bowl, cover, and let rise for about an hour or until doubled in size. If you're using a bread machine to make these, add all the ingredients into the pan according to the manufacturer's instructions, and start the dough cycle.

Divide the dough into 8 equal pieces, and form each piece into a ball. Place each ball on a large sheet pan that has been lined with parchment paper or a sil-pat. Press down slightly on the ball because you want it to be wider rather than taller. Let these proof for 30 minutes to an hour or until almost doubled. After the buns have finished proofing, you could brush these with an egg wash (1 egg mixed with 1 tablespoon water) and sprinkle sesame seeds on top if you prefer.

Preheat your oven to 400 degrees and bake for about 15 minutes or until the tops are golden brown.

Transfer to a rack to cool completely.

Source: [Annie's Eats](#), adapted from [Smitten Kitchen](#)