

Burger or Hot Dog Buns

Recipe by: allrecipes.com, modified by the O'Connor clan

Servings: 6-10

Amount	Ingredient	Prep Notes
1 cup	milk	warm
1/2 cups	water	warm
1/4 cup	butter	
4.5 cups	flour	divided
1 scant tablespoon	yeast	
2 tablespoons	sugar	
1.5 teaspoons	salt	
1	egg	

- in a saucepan, heat milk, water, and butter until melted and 110-120
- in bowl of stand mixer, mix together 2 cups flour, yeast, sugar, and salt
- blend in milk mixture
- once combined, add egg
- once combined, add remaining 2.5 cups flour
- knead on medium-low until smooth and elastic, about 8 minutes
- grease baking sheet
- shape dough onto sheet, flattening slightly
- cover and let rise for 30-50 minutes
- preheat oven to 400
- bake for 10-12 minutes until golden brown

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- *note:* can substitute 1.5 cups whole wheat flour for white flour in this recipe and still have same texture
 - *note:* makes 16 hot dog buns (66-69g each)
 - *note:* makes 30 sliders (33-36g each)
 - *note:* makes 45 small rolls for group snack (25-28g each)
 - *note:* makes 12 large hamburger buns