



Tasty Buns

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

An excellent yeast bun recipe that can be used for hamburgers or just plain dinner rolls They dont take long to make and have never failed for me

Ingredients

- - 4 cups all-purpose flour
- divided
- or more as needed - 2 (.25 ounce) packages dry yeast - 1 cup milk - $\frac{3}{4}$ cup water - $\frac{1}{2}$ cup vegetable oil - $\frac{1}{4}$ cup white sugar - 1 teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Stir 2 cups flour and yeast together in a large bowl. Dotdash Meredith Food Studios Heat milk
2. water
3. oil
4. sugar
5. and salt together in a microwave-safe bowl in the microwave until lukewarm; add to flour mixture and beat until smooth
6. about 3 minutes. Dotdash Meredith Food Studios Mix in 2 cups remaining flour
7. then add up to 1 cup more flour as necessary to make a soft dough. Dotdash Meredith Food Studios Dust a flat surface with flour; turn dough out onto floured surface and let rest under a bowl for about 10 minutes. Meanwhile
8. lightly grease a baking sheet. Dotdash Meredith Food Studios Shape dough into 12 slightly flat balls and place on the prepared baking sheet to rise until doubled in size. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Bake in the preheated oven for 12 to 15 minutes. Dotdash Meredith Food Studios