



SoftNFluffy Hamburger Buns

Jacob · 28/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

3 hrs 45 mins

Description

Soft and light hamburger buns with a moist crumb This recipe is a keeper simple and perfect every time You can vary the size to accommodate larger burgers or make little sliders make hot dog buns too I worked on this recipe until I got it perfect I hope you enjoy it

Ingredients

— - 1 cup warm water - 2 tablespoons canola oil - 3 cups bread flour - 1 tablespoon white sugar - $\frac{3}{4}$ teaspoon salt - 1 teaspoon vital wheat gluten - 2 $\frac{1}{4}$ teaspoons active dry yeast

Instructions

1. Place water
2. canola oil
3. flour
4. sugar
5. salt
6. vital wheat gluten
7. and yeast into the pan of a bread machine in the order recommended by the manufacturer. Select the dough cycle
8. and turn on the machine. Line baking sheets with parchment paper. When the cycle is finished
9. remove dough to a lightly oiled work surface
10. and knead for 2 to 3 minutes. Cut dough into 12 equal-size pieces
11. and roll dough into balls by cupping your hand
12. with open fingers
13. over each piece of dough. Roll gently
14. with just a little pressure
15. to form dough ball with a silky surface. Place dough balls onto the parchment-lined baking sheets
16. and flatten each dough ball gently into a bun. Cover with a cloth and let rise until doubled
17. 30 to 45 minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake rolls in the preheated oven until tops are golden brown
18. about 12 minutes. Let cool on racks before slicing. Tips I do not brush with milk or egg whites as tops brown nicely on their own — just like store-bought buns look. If you want to add seeds
19. then brush with egg white prior to baking. If making with whole grains
20. be SURE to add more vital wheat gluten to your dough.