

Burger Buns

- 3/4 to 1 cup lukewarm water
- 2 tablespoons butter
- 1 large egg
- 3 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1/4 cup sugar
- 1 1/4 teaspoons salt
- 1 tablespoon instant yeast
- *For best results (a smooth, slightly soft dough), use the smaller amount of water in summer (or in a humid environment), the greater amount in winter (or in a dry climate); and something in between the rest of the time.



Topping

- 3 tablespoons melted butter

Directions

- 1) To make the dough: Combine all of the dough ingredients, and mix and knead them, by hand, mixer, or bread machine, to make a soft dough.
- 2) Place the dough in a lightly greased bowl, cover, and let it rise in a warm place for an hour, until it's almost doubled in size.
- 3) Turn the dough out onto a lightly greased surface, flatten it slightly, and divide it into 6 pieces, each weighing about 3 1/2 to 4 ounces.
- 4) Roll each piece into a ball.
- 5) Place balls into the greased cups of a hamburger bun pan, flattening gently.
- 6) Cover and let rise until the buns have doubled in size. Towards the end of the rising time, preheat the oven to 375°F.
- 7) Bake the buns for 10 minutes. Remove them from the oven, brush with lightly beaten egg white (or spray with Quick Shine) and sprinkle with seed topping; do this quickly, or the seeds won't stick!
- 8) Return the buns to the oven and bake for 5 to 8 minutes, until they're golden brown. Remove from the oven, and cool on a rack.