



# Hamburger Buns

## Ingredients:

**¾ cups warm water**

**1 Tbsp active yeast**

**3 Tbsp honey**

**1 egg - room temp**

**3 Tbsp melted butter**

**1 ½ Tsp salt**

**3 ¼ cup all purpose flour**

**drizzle of olive oil**

**You will need another egg for egg wash**

## Directions:

Whisk together the water, yeast and honey to activate it. Let it rest for about 5-10 min (until it gets bigger and bubbly). While you are waiting for yeast to activate, start melting butter. Once yeast is activated add in egg and whisk together and then turn on a stand mixer with a bread hook and mix. Add in butter and mix. Add in salt and mix and then add in flour and let mix until completely combined into a ball and walls of bowl are clean (few minutes). Drizzle the olive oil into the walls of bowl and on the ball of dough and rub around to make sure all surfaces are covered in oil. Cover and let rest for 1 1/2-2 hours. This will vary depending on how warm it is but you want the dough to double in size.

Once doubled, flour a surface and punch down the dough. Put the dough on the surface and work a little to cover with flour. Cut into 8-10 pieces, doesn't need to be perfect and roll into balls. Dampen a cloth and cover all of the dough balls and add to a warm place. I use the oven with the door open for the light to create the warmth. Leave for about an hour. They should double in size again. Preheat oven for 400 degrees. Once doubled in size, brush with egg wash.

**Egg wash - 1 egg and some water whisked together**

**Bake for 15 minutes. Once done, add to a cooling rack and let cool for at least 30 min before cutting into.**

**Enjoy!**