

# Easy Homemade Buns

Author: Laurie Neverman



## Homemade Buns Make Sloppy Joes Better!

Easy “no fail” recipe for homemade hamburger buns. I usually start the buns in the early afternoon and they're done by supper time. With the bread machine or mixer I can multi-task more easily, but it's not that much more work to do it by hand if needed. This is our favorite bun recipe. (It works great for sandwich bread, hamburger or hotdog buns.)

A single batch of the bun dough will fit in most bread machines, so you can use the “dough” cycle for mixing. I normally mix up a double batch at one time. That way I have enough dough to make two loaves of bread plus one dozen medium sized hamburger buns, or 30-40 smaller buns. See [“Easy Bread Recipe”](#) see [commonsensehome.com/easy-bread-recipe] for a step by step video.

- **Prep Time:** 1 hour
- **Cook Time:** 15 minutes
- **Total Time:** 1 hour 15 minutes
- **Yield:** 15 buns

## Ingredients

- 1 egg plus enough warm water to equal 1 ⅓ cups
- ¼ cup melted butter
- ¼ cup sugar
- 1 ½ teaspoon salt
- 4 cups bread flour
- 1 ½ teaspoon instant/ bread machine yeast or 2 teaspoons active dry yeast

## Instructions

1. Place all ingredients in mixer or bread machine and mix for 6-8 minutes, until ingredients are well mixed and gluten has had a chance to develop.
2. If mixing by hand, blend all ingredients except flour. Add flour one cup at a time, mixing well after each addition. (You may need to adjust the amount of flour based on humidity conditions.) When dough is stiff enough to mix by hand, dump onto a well-floured counter and knead for 5-10 minutes. Continue as below.
3. Cover and let rise for 20 minutes. Punch down dough, let rise until double in size.
4. Divide dough into desired number of buns and loaves and shape accordingly. Remember, the bread will rise again and double in size, so small buns will get much larger.
5. Cover with a clean dish cloth and place in a warm location until buns double in size. Preheat oven to 375 °F while buns are rising.
6. Bake buns around 15 minutes at 375°F, until lightly browned.
7. Cool on wire rack before slicing.

## Notes

If using active dry yeast, add the yeast to the warm water and allow it to warm and dissolve following directions on yeast package before adding the rest of the ingredients. To freeze the buns. Make sure they have cooled completely, otherwise you'll have condensation and soggy buns when they thaw. (No one likes soggy buns.) Place the cooled buns into a gallon zipper bag, and remove as much air as possible. Label with date and contents. Use within a month for best quality.