

A neighbor posted this recipe on our church's e-bulletin board and I copied it. I made it today thinking the whole time...there is no way this is going to work. I used 1/2 milk and 1/2 water and I used my Kitchen Aid mixer to knead the rolls for 5 minutes then cut them into 16 pieces instead of 12, shaped...rested the 10 minutes and bakes 10 minutes. Color me in shock and lying on the floor. These are some of the best rolls I've ever made. I can't wait to try them out as hamburger buns.

## 40 MINUTE HAMBURGER BUNS — OR HOTDOG BUNS — OR ROLLS

By Sue Edwards

Yield: 1 dozen

\*\*\**(Note: By Sue Edwards)*\*\*\* Here on our ranch, I cook for three men besides by family and they all love hamburgers. These fluffy yet hearty buns are just right for their big appetites. I also serve the buns plain with a meal.

### Ingredients

- \* 2 tablespoons active dry yeast
- \* 1 cup plus 2 tablespoons warm water (110° to 115°)
- \* 1/3 cup vegetable oil
- \* 1/4 cup sugar
- \* 1 egg
- \* 1 teaspoon salt
- \* 3 to 3-1/2 cups all-purpose flour

### Directions

- \* In a large bowl, dissolve yeast in warm water.  
Add oil and sugar; let stand for 5 minutes.
- \* Add the egg, salt and enough flour to form a soft dough.
- \* Turn onto a floured surface;  
knead until smooth and elastic, about 3-5 minutes.
- \* Do not let rise.  
Divide into 12 pieces; shape each into a ball.  
Place 3 in. apart on greased baking sheets.
- \* Cover and let rest for 10 minutes.
- \* Bake at 425° for 8-12 minutes or until golden brown.
- \* Remove from pans to wire racks to cool.



For hot dog buns, I do the following:

- Divide dough of choice into 3 or 4 oz pieces. I find weighing gives a more consistently sized product for any bread/roll/etc.
- Roll each piece into an 8" long rectangle, about 1/2" thick. To further improve final bun shape, square up the edges by cutting the long sides to make straight edges. Then starting on the long side, roll it up (jelly roll fashion) to shape the roll. Dampen the final seam edge after rolling to aid sealing. Place seam side down. Tuck ends under. The purpose here is to get an even thickness, to prevent lumpy rolls and elbows, etc. (If you've made gump bread, the shaping method is the same, just a much smaller piece of dough.)
- You might even cut the ends with thread, rather than tucking them under, to get a 'cleaner' end. Slide thread under roll, then cut by crossing thread over top in an X and pulling the thread tight. This slices the dough cleanly without crushing or smashing it. It's a fairly common method of cutting dough for things like cinnamon buns.
- Lay out on a cookie sheet and bake. If using a different dough recipe than the one in this recipe, you may need to rise a second time.

*What doesn't work for me* is just trying to hand roll a rope shape from each piece of any dough. Yes, you get a long bun that way, but more lumpy and unevenly shaped.