

Homemade Burger Buns

adapted from [King Arthur Flour](#)

makes 8 4-inch diameter buns

3/4 cup water

1 tablespoon yeast

2 tablespoons butter, melted

1 egg

3 1/2 cup all purpose flour

1/4 cup sugar

1 1/4 teaspoon salt

the topping

3 tablespoons butter, melted

Mix all ingredients, except the butter that is reserved for the topping. I use a standing mixer for this, but you can do it by hand as well. Knead until all the ingredients are incorporated and the dough ball is smooth.

Place in a clean, oiled bowl and cover. Let rise until dough is doubled (1-2 hours).

Punch down dough, divide into 8 equal parts. Roll each piece into a ball. Press each dough ball into a disc 3-inches wide. (This will make a bun big enough for a 1/4 pound burger). Place on an oiled baking sheet. Cover with plastic wrap and let rise until puffy (about 1 hour).

Preheat oven to 375 degrees. Brush tops of buns with melted butter. Bake for 15-18 minutes. Remove from oven and brush with the remaining butter. Transfer buns to a cooling rack and allow to cool completely. Once cool, slice buns in half horizontally and fill with your favorite foods, like Ground Bacon Burgers or [Southwestern Chicken Burgers](#)!

Any buns that you are not using that day can be frozen for future use. Place in a sealable bag and remove as much air as possible. Then freeze.