

Best Ever Hamburger Buns

BY 3 WINKS DESIGN

Ingredients

- 2 tbs active dry yeast
- 1 cup warm water
- 1/3 cup vegetable oil
- 1/4 cup sugar
- 1 egg
- 1 tsp salt
- 3 - 3 1/2 cups flour
- Handful of sesame seeds (optional)

Instructions

- In a large bowl dissolve yeast in warm water. Add oil and sugar. Let stand for 5 minutes.
- Add egg, salt, and enough flour to form a soft dough. If using a mixer the dough should be cleaned off the sides and stick to the hook. If you poke the dough it might be slightly sticky but won't stick to your finger.
- Turn onto a floured surface, knead until smooth and elastic, about 3-5 minutes.
- Cover with a light cloth and let rise for about 15 minutes.
- Divide into 12 pieces, shape each into a ball. Place 3 inches apart on a baking sheet.
- Cover and let rest for 10 minutes. Brush tops with a bit of olive oil. Add sesame seeds to top of buns if desired. Bake at 425 F for 8-12 minutes (until a dark golden brown on top).
- Remove from pans to cool.

