

HOMEMADE HOTDOG BUNS



COOK TIME
20 minutes

TEMPERATURE
375°



SERVINGS
10 Buns

Ingredients

- 2 tsp. of active dry yeast
- 3 T sugar
- 1 C warm water (approx. 105°)
- 1 egg
- 3 T melted butter
- 1 1/4 tsp salt
- 1 tsp oil
- 3 C flour (save remaining 1/2 C for later)
- 3 T melted butter (more or less as needed)

Steps

In a large bowl combine the yeast, sugar, and water. Whisk together. Add a whisked egg, 3 T melted butter, sugar and salt into mixture and stir until combined. Add 1/2 C flour (saving the remaining 3 cups as needed for the final kneading process). Mix together until dough has a shaggy appearance. Turn dough out of bowl onto a lightly floured kneading surface and knead adding as much flour from the remaining cup as needed to form a sticky (but not to stick to fingers) and elastic dough. Form into dough ball and place into an oiled large bowl. Cover and let rise until dough has doubled (1-2 hours). Punch dough down with hand and transfer dough to a lightly floured surface to form into a 5x10 inch rectangle (about 1/2-3/4 inch thick). Cut dough into 10 equal lengths. Turn each slice cut side up and form into a hotdog bun shape (about 1-inch wide x 5 inches long). Transfer each piece of dough cut sides up to a parchment lined 9 x 13-inch baking sheet. Dough pieces should not be more than 1/4 inch apart. Cut 1/8-inch-deep slit down the center of each bun. Brush 2 T of melted butter over the top and sides of each bun. Let rise until doubled in

size and the buns have risen into each other. About 45 min. Place buns into a 375° brick oven and bake for about 20 minutes and top should be golden brown. When buns are done baking and removed from oven, brush on the remaining melted butter. Now get ready to experience the taste of the best hot dog bun you've probably ever eaten!

Notes

- This dough can be frozen for later use. Simply punch down dough in bowl after it has risen and doubled in size. Lightly oil surface of dough ball and wrap in plastic wrap and then seal in an airtight bag or container and place in fridge or freezer. When ready to use, allow dough to warm and rise until doubled in size and then follow the directions for forming and cutting the dough into buns.
- don't forget to rotate the buns several times during the baking process as needed so the un tops brown evenly.
- To make buns even better, grill each side (1-2 min) in oven until crispy. It's worth the extra few minutes to do this.