

Hamburger Potato Buns

These tender buns are sturdy enough to carry the most embellished of burgers — and fried chicken!

DOUGH

3 cups (360g) King Arthur Unbleached All-Purpose Flour
¼ cup (43g) Potato Flour
¼ cup (28g) Baker's Special Dry Milk
2 tablespoons (25g) sugar
1¼ teaspoons (8g) salt
2 teaspoons SAF Instant Yeast
4 tablespoons (57g) unsalted butter
1 cup (227g) water, at room temperature

TOPPING

Artisan Bread Topping
1 tablespoon (14g) unsalted butter, melted

Combine all of the dough ingredients and mix and knead them — by hand, mixer, or bread machine — to make a soft dough.

Place the dough in a greased bowl, cover, and let rise in a warm place for 1 hour, or until it's almost doubled in bulk. Turn the dough onto a lightly greased surface, deflate it, and divide it into six pieces. Roll each piece into a ball.

Place the balls into the greased cups of a Hamburger Bun Pan, flattening gently. Cover and let rise until the buns have doubled in size, 60 to 90 minutes. Toward the end of the rising time, preheat the oven to 350°F.

Uncover the buns, spritz with water and sprinkle with Artisan Bread Topping. Bake the buns for 15 to 20 minutes, or until they're light golden brown. Remove from the oven, and brush them with melted butter. Transfer the buns to a rack to cool.

Yield: 6 buns.



