

Buttery Hot Dog Buns

Rich and soft, designed to be buttered on the outside and toasted on the grill, this New England Style hot dog bun is a classic for summer picnics.

2 ¼ teaspoons SAF Instant Yeast
1 cup (227g) water, at room temperature
3 cups (360g) King Arthur Unbleached All-Purpose Flour
1 ¼ teaspoons (8g) salt
3 tablespoons (35g) sugar
6 tablespoons (85g) soft unsalted butter
¼ cup (28g) Baker's Special Dry Milk
¼ cup (43g) Potato Flour

Combine all of the ingredients, mixing then kneading to make a smooth dough. Let the dough rise, covered, until nearly doubled in bulk, about 1 hour.

Lightly grease a New England Hot Dog Bun Pan. Gently deflate the dough and stretch it until it's about 15" long and 6" wide. Place the dough into the pan, gently pushing it to the edges.

Let the dough rise for 45 to 60 minutes, until it comes to within ½" of the top of the pan. Toward the end of the rising time, preheat the oven to 350°F.

Grease a baking sheet and place it on top of the risen buns. Put the covered buns into the oven, weighing the baking sheet down with something heavy and oven-safe; a cast iron skillet works well.

Bake the buns for 18 minutes. Remove the weighted baking sheet, and bake for 2 to 5 minutes longer, to brown the buns. Remove from the oven and cool the buns in the pan for 5 minutes.

Turn them out onto a rack, rounded side up, to cool completely. Slice each bun down the middle vertically, without cutting through the bottom; then cut between the buns to separate them.

Yield: 10 buns.



