

# Hamburger Potato Buns

YIELD: 6 BUNS

Potato flour makes these buns soft and squishy, while the all-purpose flour adds just enough structure to withstand an array of toppings.

## INGREDIENTS

### DOUGH

3 cups (360g) King Arthur Unbleached All-Purpose Flour  
¼ cup (46g) Potato Flour  
¼ cup (28g) Baker's Special Dry Milk  
2 tablespoons (25g) granulated sugar  
1 ¼ teaspoons (8g) salt  
2 teaspoons SAF Instant Yeast  
4 tablespoons (57g) unsalted butter  
1 cup (227g) water, lukewarm

### TOPPING

1 large egg beaten with 1 tablespoon water (egg wash)  
Everything Bagel Topping, for sprinkling  
1 tablespoon (14g) unsalted butter, melted

## INSTRUCTIONS

1. Mix together the dough ingredients then knead — by hand, mixer, or bread machine — to make a soft dough.
2. 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 6 pieces (about 125g each). Roll each piece into a ball.
3. 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, 1 to 1 ½ hours. Toward the end of the rising time, preheat the oven to 350°F.
4. Just before baking, brush the buns with the egg wash and sprinkle with Everything Bagel Topping.
5. Bake the buns for 15-20 minutes, or until they're light golden brown. Remove from the oven and brush them carefully with melted butter to avoid sweeping off seeds. Transfer the buns to a rack to cool before splitting in half and serving.

BUY THE BUNDLE



### HAMBURGER POTATO BUNS BUNDLE

Get ready to roll with our bundle! Includes the essentials to make our Hamburger Potato Buns at home with ease: King Arthur Hamburger Bun Pan, Potato Flour, Baker's Special Dry Milk, Everything Bagel Topping, and SAF Red Instant Yeast. #213542 ~~\$74.75~~ **\$71.75** SAVE \$3