

Buttery Hot Dog Buns

YIELD: 10 BUNS

INGREDIENTS

3 cups (360g) King Arthur Unbleached All-Purpose Flour
2½ teaspoons SAF Red Instant Yeast
1 cup (227g) water, lukewarm
1¼ teaspoons (8g) salt
3 tablespoons (37g) granulated sugar
6 tablespoons (85g) unsalted butter, softened
¼ cup (28g) Baker's Special Dry Milk
¼ cup (46g) Potato Flour

INSTRUCTIONS

1. Weigh flour using a scale. Then in a large bowl, mix together all of the ingredients and knead to make a smooth dough. Let the dough rise, covered, until nearly doubled in bulk, about 1 hour.

2. Lightly grease a New England Hot Dog Bun Pan. Gently deflate the dough and stretch into a 15" x 6" rectangle. Place the dough into the pan, pushing it to the edges.
3. Cover the pan and let the dough rise for 45-60 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.
4. 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.
5. Bake the buns for 18 minutes. Remove the weighted baking sheet, and bake for 2-5 minutes longer, to brown the buns. Remove from the oven and cool in the pan for 5 minutes.
6. 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.

Designed to be buttered on the outside and toasted on the grill, these rich and soft New England-style hot dog buns are a classic for summer picnics.

