



New England Hot Dog Buns

YIELD: 10 BUNS

With their soft sides and golden crusts, these rolls can be filled with everything from hot dogs to lobster salad.

INGREDIENTS

3 cups (360g) King Arthur Unbleached All-Purpose Flour
¼ cup (28g) King Arthur Baker's Special Dry Milk
¼ cup (43g) Potato Flour
2 tablespoons (25g) granulated sugar or 2 tablespoons (18g) Non-Diastatic Malt Powder
2 tablespoons (14g) King Arthur Bread and Cake Enhancer
2 teaspoons SAF Red Instant Yeast
1½ teaspoons (9g) table salt
1 to 1¼ cups (227g to 284g) water, lukewarm
1 large egg
2 tablespoons (28g) butter, softened

INSTRUCTIONS

1. In a large bowl or a stand mixer with dough hook, mix and knead all ingredients (using 1 cup/227g water) to make a shiny, elastic dough, about 10 minutes by hand or 5 minutes by mixer. Add additional water, if necessary, to make a smooth, soft dough.
2. Transfer dough to a lightly greased bowl and let rise for 1-2 hours, until puffy.
3. Lightly grease a New England Hot Dog Bun Pan.
4. Gently deflate dough and stretch into a 15" x 6" rectangle on a lightly floured surface. Transfer to prepared pan, stretching it to edges.
5. Let buns rise for 45-60 minutes, until they're about ¼" below the pan's rim. Meanwhile, preheat oven to 375°F.
6. Grease a baking sheet and invert it atop risen buns. Transfer covered buns to oven and weigh baking sheet down with a cast iron skillet or other heavy oven-safe cookware. Bake for 18 minutes. Remove skillet and baking sheet and continue to bake for 2-4 minutes longer, if necessary, to brown the rolls.
7. Remove pan from the oven and transfer to a wire rack. Let buns cool in pan for 5 minutes before transferring to rack, rounded-side up, to finish cooling.
8. When completely cool, slice each bun down the middle without cutting through the bottom, then separate into individual buns.