

Seeded Hamburger Buns

YIELD: 6 LARGE BUNS

In these soft buns, a savory mix of seeds and spices adds flavor to the dough and crunch to the topping.

INGREDIENTS

DOUGH

2 $\frac{3}{4}$ cups (330g) King Arthur Unbleached All-Purpose Flour

$\frac{3}{4}$ cup (170g) water, lukewarm

1 large egg

2 tablespoons (28g) butter, room temperature

2 tablespoons (25g) granulated sugar

2 tablespoons (18g) The Works Bread Topping

2 teaspoons (6g) SAF Red Instant Yeast

1 teaspoon (6g) table salt

1 teaspoon (2g) onion powder, optional

TOPPING

1 large egg white, lightly beaten (egg wash)

1 tablespoon (9g) The Works Bread Topping

INSTRUCTIONS

1. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
2. In a stand mixer fitted with dough hook, mix all dough ingredients until a shaggy dough forms (it will be quite sticky), 1-2 minutes.
3. Cover and let dough rest for 1 hour, until almost doubled in size.
4. Gently deflate dough and transfer to a lightly greased surface. Divide into 6 pieces (about 100g each).
5. Roll each piece into a ball and transfer to a lightly greased Hamburger Bun and Mini Pie Pan; flatten gently. Cover and let rise until doubled in size, 1-1 $\frac{1}{2}$ hours.
6. Toward end of rising time, preheat oven to 375°F with a rack in center.
7. Bake buns for 10 minutes. Remove from oven, brush with egg wash, and sprinkle with Bread Topping; work quickly so topping sticks.
8. Return buns to oven and bake for 5-8 minutes more, until light golden brown. Transfer buns from pan onto a wire rack to cool completely.



HAMBURGER BUN & MINI PIE PAN

Your burger buns will look professionally made; this pan gives just the right support and shape. Makes six big 4" buns.

#213824 **\$23.95**

