

100% Whole Wheat Hamburger Buns

YIELD: 6 LARGE BUNS

Thanks to Baker's Special Dry Milk and Vital Wheat Gluten, these flavorful whole grain buns are fluffier and more tender than anything you'd expect from 100% whole wheat.

INGREDIENTS

DOUGH

2¾ cups (311g) King Arthur Golden Wheat Flour
¾ cup (170g) water, lukewarm
4 tablespoons (57g) unsalted butter, room temperature
3 tablespoons (63g) honey
1 large egg, room temperature
3 tablespoons (27g) Vital Wheat Gluten
3 tablespoons (21g) King Arthur Baker's Special Dry Milk
2¼ teaspoons (7g) SAF Red Instant Yeast
1½ teaspoons (9g) table salt

TOPPING

1 large egg beaten with 1 tablespoon water (egg wash)
Everything Bagel Topping, for sprinkling

INSTRUCTIONS

1. Using dough hook of a stand mixer, mix together all dough ingredients on medium speed for about 1 minute, scraping bowl halfway through.
2. Increase speed to medium-high and knead for about 3 more minutes, scraping halfway through, until a cohesive, tacky dough forms.
3. Transfer dough to lightly greased bowl, cover, and let rest until slightly puffy, 60-75 minutes.
4. Gently deflate dough and transfer to lightly floured surface. Divide into six even pieces (about 116g each) and shape each into a ball.
5. Place balls in lightly greased Hamburger Bun Pan. Flatten each one gently until 3" wide. Cover and let rise until slightly puffy, about 1 hour. Toward end of rise time, preheat oven to 375°F.
6. Before baking, brush risen buns with egg wash and sprinkle with Everything Bagel Topping.
7. Bake for 18-20 minutes, until golden brown.
8. Remove buns from oven and let cool briefly in pan, then transfer to rack to cool completely before slicing and serving.



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 **\$42.95**





**BUY
THE
BUNDLE**

NEW 100% WHOLE WHEAT HAMBURGER BUNS BUNDLE
 This convenient bundle includes the essentials you need to make tender, fluffy, flavorful buns: a Hamburger Bun and Mini Pie Pan, Vital Wheat Gluten, Baker's Special Dry Milk, SAF Red Instant Yeast, and Everything Bagel Topping for the perfect finishing touch. #400237 ~~\$84.75~~ **\$80.51** 5% SAVINGS