



# Noreen's Kitchen

## Homemade Hamburger Buns

### Ingredients

1 cup warm water	1 egg
1/4 cup granulated sugar	3 tablespoons butter, softened
1 tablespoon instant yeast	3 1/2 to 4 cups all purpose flour
1 teaspoon salt	4 tablespoons butter, melted

### Step by Step Instructions

Preheat oven to 350 degrees.

Combine all ingredients except melted butter in the bowl of your mixer, fitted with dough hook.

Blend dough until it becomes a cohesive mass.

Knead for 5 minutes until soft, smooth and supple.

Remove dough from bowl and oil the bowl and return the dough and turn in the oil to coat.

Cover the bowl with plastic wrap and/or a towel and allow dough to rise for at least 1 hour or until doubled in size.

Gently deflate dough with hands and remove from bowl.

Divide into 12 equal sized pieces. Roll into balls. Then flatten each ball to form a bun.

Place buns on a baking sheet that has been lined with parchment paper.

Spray buns with cooking oil spray and cover with plastic wrap and/or a towel.

Allow to rise for 1 hour longer until doubled in size.

Gently brush risen buns with half of the melted butter.

Bake for 15 to 18 minutes or until golden brown and when tapped sound hollow.

Remove from oven and brush with the remaining half of the melted butter. This will help the rolls retain a soft crust.

Allow to cool completely before serving.

Store buns in a zip top bag or air tight container for up to 1 week. If they last that long!

**Enjoy!**