

# HOMEMADE HAMBURGER BUNS (BREAD MACHINE)



## HOMEMADE HAMBURGER BUNS (BREAD MACHINE)

You will never want to buy hamburger buns again after trying this recipe. Easy to do using a bread machine and so awesome! You can also!

Servings: 12

Units: US | Metric

1 $\frac{1}{4}$  cups milk, slightly warmed

1 beaten egg

2 tablespoons butter

$\frac{1}{4}$  cup white sugar

$\frac{3}{4}$  teaspoon salt

3  $\frac{3}{4}$  cups bread flour

1 $\frac{1}{4}$  teaspoons active dry yeast

Place all ingredients in pan of bread machine according to manufacturer's directions.

Select dough setting.

When cycle is complete, turn out onto floured surface.

Cut dough in half and roll each half out to a 1" thick circle.

Cut each half into six 3 1/2" rounds with inverted glass as a cutter.

Place on greased baking sheet far apart and brush with melted butter.

Cover and let rise until doubled, about one hour.

Bake at 180°C for 9 minutes.

Note: Oven temperatures vary so check after 9 minutes to see if done. Some reviewers baked these anywhere from 12 to 30 minutes.

Nota: Het vanaand toe hamburger rolletjies gemaak. Heerlik uitgekom, maar sal volgende keer net die metode van rolletjies maak, verander. Ek sal my eie rolletjies met die hand maak ipv met 'N cutter of glas (soos die resep sê) sny. Smaak heerlik!

Photo: Amanda Conradie

2nd photo: Adele Berndt